

Atlantic
Insight

SEPTEMBER 1984 \$1.95

BERGY BITS

And other strange pursuits of regional research

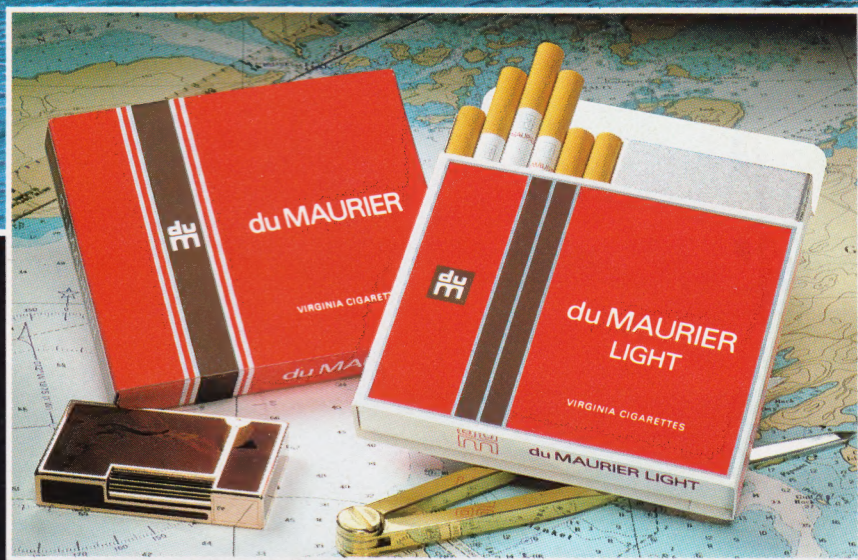
Salmon wars: Ancient rights. And wrongs

But dog's best friend is a woman

The bell(e) dames of Baddeck



du MAURIER
AND
du MAURIER
LIGHT
REGULAR AND KING SIZE



For people with a taste for something better.

WARNING: Health and Welfare Canada advises that danger to health increases with amount smoked — avoid inhaling. Av. per cigarette:
du Maurier Light: Reg: 9 mg "tar", 0.8 mg nicotine; King Size: 11 mg "tar", 1.0 mg nicotine. du Maurier: Reg: 13 mg "tar", 1.0 mg nicotine;
King Size: 16 mg "tar", 1.2 mg nicotine.

Atlantic Insight

SEPTEMBER 1984 Vol. 6 No. 9

Publisher/Editor

Jack M. Daley

Art Director

Bill Richardson

Consulting Editor

Ralph Surette

Contributing Editor

Harry Bruce

Staff Writers

Alec Bruce, Denise Brun

Editorial Assistant

Alanna MacIntyre

Assistant Art Director

Kevin O'Reilly

Production Manager

Lorraine Pye

Executive Assistant to the Publisher

Margot Sammutok

Circulation Director

Neville Gilfoy

Circulation Manager

Carmen Ann Stewart

Subscription Supervisor & Customer Service

Yvonne Power

National Sales Manager

Roger Daigneault

1-902-429-8090

Regional Sales Supervisor

Susan McKinney

1-902-429-8090

Advertising Sales in Nova Scotia

Steve Pilon

1-902-429-8090

In Prince Edward Island

and New Brunswick:

Lee Ann Havelin

1-902-429-8090

In Newfoundland:

Stephen Sharpe

P.O. Box 8513, Postal Station A

St. John's, Nfld. A1B 3P2

Telephone: (709) 722-3138

National Sales

John McGown & Associates Inc.

Brenda Finn

785 Plymouth Ave., Suite 310

Montreal, Quebec H4P 1B3

Telephone: (514) 735-5191

Jack Fargey

4800 Dundas St. W.

Toronto, Ontario M9A 1B1

Telephone: (416) 232-1394

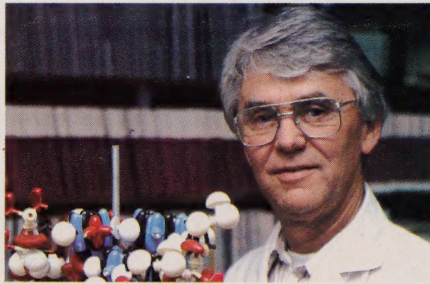
Eric McWilliam

1334 Seymour St.,

Vancouver, V6B 3P3

Telephone: (604) 682-6311

Atlantic Insight is published 12 times a year by Northeast Publishing Limited. 1668 Barrington St., Halifax, N.S. B3J 2A2. Second Class Mail Registration No. 4683, ISSN 0708-5400. Indexed in *Canadian Periodical Index*. SUBSCRIPTION PRICES: Canada, 1 year, \$22, 2 years, \$38; U.S.A., Territories and Possessions, 1 year, \$35; Overseas, 1 year, \$45. Contents copyright ©1984 by Northeast Publishing Limited may not be reprinted without permission. PRINTED IN CANADA. Northeast Publishing Limited assumes no responsibility for unsolicited manuscripts and other materials and will not return these unless accompanied by stamped, self-addressed envelopes.

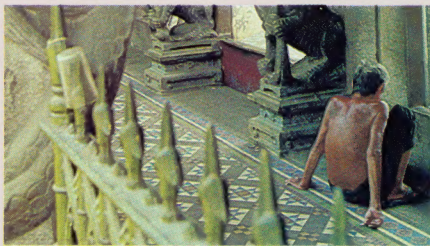


COVER STORY

"Research," writes Ralph Surette, "is the catchword of modern times. It reflects the glamour, the promise — and the menace — of science." It's true that the Atlantic Provinces don't spring to mind as one of the world's meccas for scientific work. But as Surette reveals, we're more than holding our own in oceanographic, medical, agricultural and geologic research. Above: Dr. Robert Chambers, biochemist in cancer research at Dalhousie University in Halifax.

PAGE 26

COVER PHOTOGRAPHY COURTESY OF C-CORE



TRAVEL

Singapore: An island droplet in Southeast Asia nearly as old as civilization itself. All of Asia's cultures meet here where the old world is rapidly giving way to a new one of high finance and technology.

PAGE 33

FEATURES:

Profile 30

Business 39

Small Towns 42

Special Report 45

Medicine 54

SPECIAL SUPPLEMENTS:



The magazine for people who value the outdoors

Atlantic HOMES

Fall edition



THE GOOD LIFE

Recently, the Commanderie de Bordeaux à Halifax hosted a gala evening of gourmet food and wine for French Chateau owners and North American Commanderies. Decked out in the 18th century costumes, the distinguished guests made it a truly civilized affair. PAGE 17



FOOD

Margaret Carson operates her Bonne Cuisine School of Cooking from her home in Halifax. Though the school's surroundings are modest, the food its proprietor prepares is definitely not. Last January, Carson was one of the eight chefs who made up Nova Scotia's team in the culinary Olympics in London, England. PAGE 52

DEPARTMENTS

Publisher's Letter 3

Feedback 5

Nova Scotia 8

New Brunswick 11

Prince Edward Island 13

Newfoundland and Labrador 14

Strictly Business 21

Harry Bruce's Column 56

Folks 59

Ralph Surette's Column 61

Calendar 62

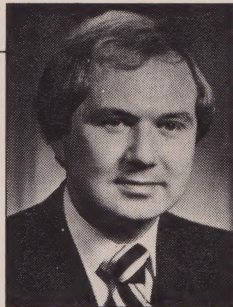
Ray Guy's Column 84

INTRODUCING
SMOOTH, FULL-BODIED
BACARDI DARK RUM.



Bacardi dark rum. With the rich flavour reminiscent of the original Caribbean rums.

Publisher's Letter



It's those damn Australian lupins . . .

What do Avian haematozoa, radioimmunoassay and super strawberries all have in common?

No, they are not the names of the latest British rock groups. They are, in fact, elements of a regional endeavor that seems to achieve all kinds of success without generating a great deal of public awareness.

This deficiency is quickly remedied by Ralph Surette's fascinating cover story on regional research and development. You stand to be amazed at the variety, complexity, and broad-ranging scope of research activity in the four provinces.

Understandably, much has to do with the oceans. Over the past 20 years, there has been a dramatic increase in ocean research, most of it here, as the Atlantic rather than the Pacific is the centre of Canada's research efforts.

For example, the introduction of off-shore drilling platforms to our coastal waters led to a natural increase of interest in icebergs, the possible effects of pollution on marine life, and what else might be expected from this technological invasion of the undersea habitat.

Onshore, we have medical research at Dalhousie and Memorial universities; agricultural research at Fredericton, Buc-touche, St. John's, Charlottetown, Kentville and Nappan; fisheries research at Halifax, St. Andrews and St. John's.

The Maritime Forest Research Centre is in Fredericton, the Coal Research Laboratory in Sydney, and The Defence Research Establishment Atlantic is in Dartmouth.

While there are about 4,000 people employed in R&D in Atlantic Canada, many programs suffer from something we can all understand: shortage of money. However, even that lack has not prevented some important developments and discoveries. And, we are quite sure, one day the folks at Nappan will discover how to grow Australian lupins.

New names. New faces.

The planned expansion of *Atlantic Insight* editorial is under way, and I am pleased to announce that Jim Gourlay has joined our staff.

Jim Gourlay brings to Northeast Publishing Limited 16 years experience as a newsman in the Atlantic region.

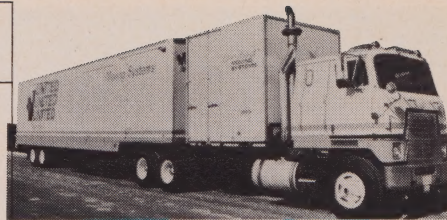
His writing career includes a two-year stint in St. John's so that he is also familiar with the unique problems and attributes of Newfoundland and Labrador.

At various times he worked as a news editor on both Halifax dailies and, more recently, spent a year in New England exploring the political, economic and sociological ties between the Northeastern states and Atlantic Canada.

Gourlay is perhaps best known, though, as an outdoor writer and for his work on issues relating to the conservation of wildlife and other natural resources and on environmental matters generally. It is an area, he says, that he dabbled in out of personal interest, but so overwhelming was the public response that he was encouraged to increasingly devote his efforts in this direction.

Jim Gourlay's arrival coincides with the publication of a special supplement dedicated "to people who value the outdoors."

We will be intensely interested in your response to "OUT," as we plan to launch it as a separate magazine next spring.



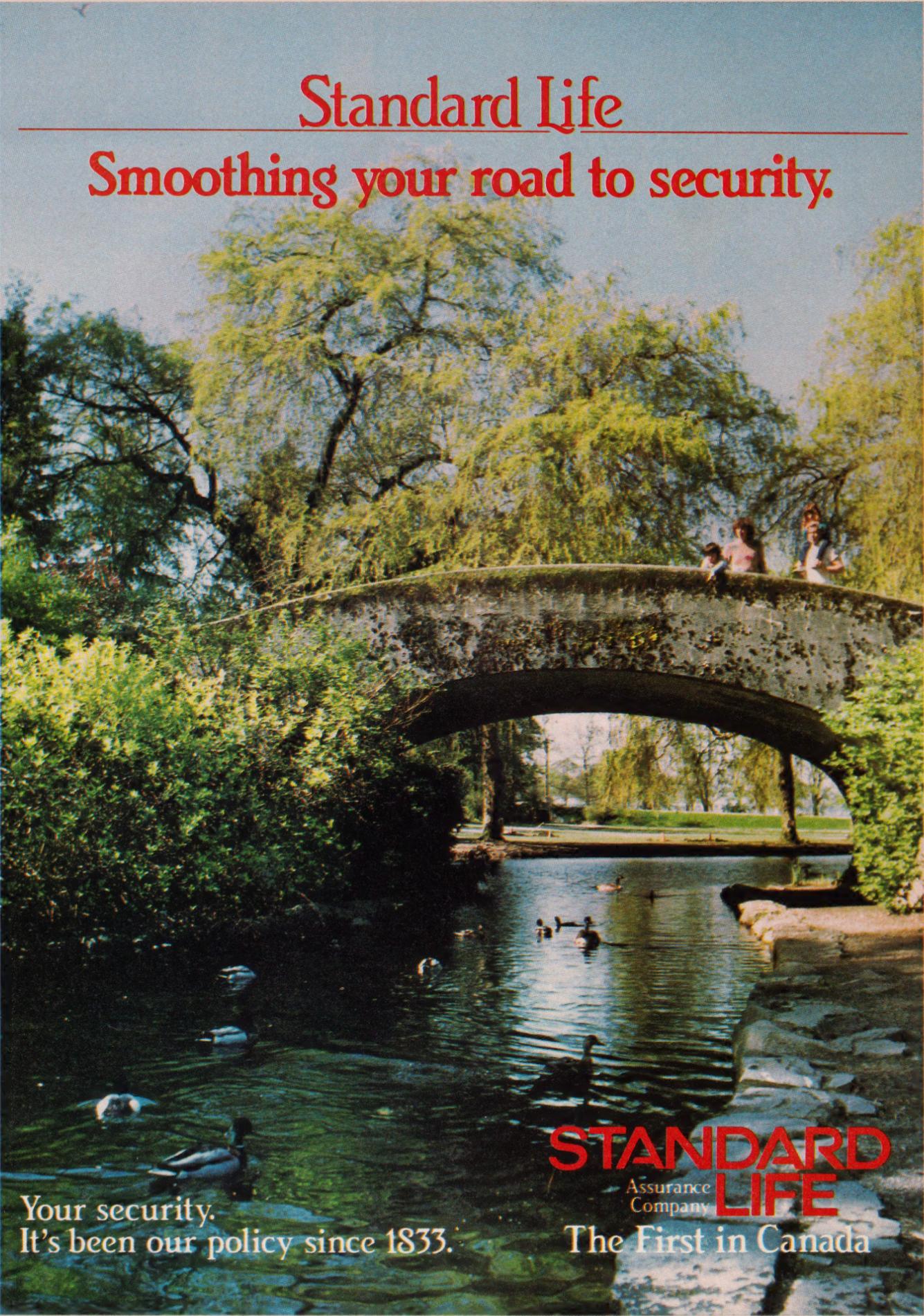
THE MOVING
SPECIALISTS



Call The Maritimes #1 Mover

HOYT'S

"Moving Maritimers across the hall
or across the continent for
four generations."



Standard Life

Smoothing your road to security.

Your security.
It's been our policy since 1833.

STANDARD
Assurance Company **LIFE**
The First in Canada

FEEDBACK

Presbyterian Church making gains

Allow me to express my appreciation for the article contained in the May issue of your magazine (*Two preachers from Pictou*). There is one point, however, that needs to be made by way of correction. Though author Harry Bruce could not have known at the time he compiled his feature, The Presbyterian Church in Canada is no longer declining. In 1983 it grew by 749 members. Not a monumental gain admittedly, but after years of declining membership a very welcome one and a trend we hope will continue.

James Ross Dickey

Information Officer,

The Presbyterian Church in Canada.

Don Mills, Ontario

The other side of being poor

I would like to say something about your June cover story (*Life on poverty row*). Now I know a lot of clever people come out of poverty-stricken homes. And some first class chefs first cooked on wood-fired stoves. I, myself, came from a family of 13 children. I've worked since I was eight years old. You couldn't get welfare when I was a child. I was an orphan and had to work for my room and board. I went to school for only four years and I'm no worse for it. When you're poor, a person learns to appreciate the little things in life. Certainly you try to better yourself. But as the bible says, it is harder for a rich man to enter the Kingdom of Heaven as it is for a camel to go through the eye of a needle.

Irene Brooks

Wolfville, N.S.

Kudos for the Parade of Sail

I wish to thank you for the lovely supplement to your magazine in June, *Parade of Sail*. It was wonderful to see such nice pictures and the information regarding the tall ships was great. It really is a treasure. I wish also to congratulate you on the May issue. However, the information about the ferry across Country Harbour was not quite up to date. The road from the highway to the ferry is actually paved. Also, the new ferry "Stormont" carries 12 cars, not five.

Alvena Hollett

Stormont, N.S.

Boiling mad over "right-to-lifers."

As to your article on abortion (*The abortion battle goes on*, June), it really makes my blood boil. I feel these "right-to-lifers" are looking at the world through rose colored glasses. The implication that health and well-being is not an issue is intolerable. I support Dr. Tom Moore whole-heartedly and wish him luck in opposing these people.

Wendy Wolfman

Halifax, N.S.

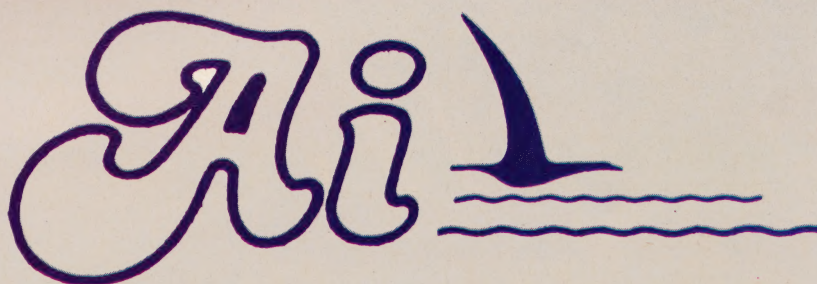


A point to remember

We'll make your vacation rich in memories. The mingling aromas of pine, salt and campfire. The loving, carefree walks along our white sandy beach or the miles of nature trails. The tennis you perfected and golf you puttered away at. Or the conversation you shared at poolside.

Relax, take the time to make your vacation worth remembering. Remember our Point.

White Point Beach Lodge
White Point Beach
Hunt's Point, Nova Scotia
B0T 1G0
(902) 354-3177
Telex 019-23620



Have You Had Dinner With Us Recently?

Our new evening menu features Tender Peppercorn Steak, Jumbo Shrimps au Pernod, Juicy Steak Diane and many more delicacies prepared especially for you, "a la minute," by master chef Hugh Brawn.



Gerard L. Breissan
General Manager

— Every Saturday, we offer a "Special Steak night," including full salad bar.

— The Beef on the Bun, Business-man's Lunch, has become our trademark. It's definitely a success!

— The Chef's Table is our gastronomical feast! It involves ... sorry, I can't tell you, it's a surprise ...

In fact, besides our new menus, many more food promotions will be taking place in our dining room. Believe me, things are really happening at the ...

Atlantic Inn

739 Windmill Road, Dartmouth
Nova Scotia, B3B 1C1
Tel.: (902) 469-0810



\$445
MOMENT sofa.

Affordable. By design.

Shouldn't good design be something that everyone can enjoy?

That's what we believe.

And that's why everything at IKEA is made to be affordable.

But our low prices certainly don't mean we've cut corners on quality.

IKEA design reflects a good deal more than a sense of style. Our furnishings have to fulfil your need for function, durability and long life.

And to prove it we put our products through some tougher times than you ever will.

IKEA design has a place in every room of every home, because we offer everything from sofas to servingware.

When you shop at IKEA, you make more of your home.

For less of your money.

And isn't that what good design is all about?



VICTORIA • VANCOUVER • CALGARY • EDMONTON
TORONTO • OTTAWA • MONTREAL • QUEBEC CITY • DARTMOUTH

Public trials and hard times for the Hollett family

Earle Hollett died in a Halifax hospital four years ago, but the controversy surrounding his death still rages. And the futures of his widow and a Dartmouth policeman rest on the outcome of two continuing court cases.

Maybe, just maybe, it was a case of three men converging on the wrong place at the wrong time. Perhaps that's the only real explanation for a tragedy four years ago that left one man dead, another convicted of manslaughter and stripped of his job as a Dartmouth policeman and the third, also a policeman, in limbo as his case winds its complicated way through the courts.

Even witnesses don't agree about exactly what happened in July, 1980, from the time Earle Hollett was apprehended by two Dartmouth policemen to 11 days later when Hollett died in Victoria General Hospital in Halifax. Blame for Hollett's death still shifts hazily among the accused and the two court trials of the case continue. The only indisputable

fact in the whole sorry mess is that the lives of Hollett's widow, Lucy, and her two children have changed forever. Today they're trying to make ends meet on a widow's pension, a small income from rental properties and social assistance totalling \$640 per month.

Former Dartmouth Constable Harry O'Donnell was convicted of manslaughter in the Hollett case, and served several months of his three-year sentence. He's now trying to support his family in Dartmouth. He's waiting for his partner Constable David Cluett's case to be heard. A jury originally acquitted Cluett, but the Crown's appeal to the Supreme Court of Canada will be heard in a few months.

According to courtroom testimony

during O'Donnell's trial, on July 27, 1980, Hollett, 36, was strolling across the Angus L. MacDonald bridge when the bridge commissioner told him to move out of a traffic lane. The two argued. Hollett left and the commissioner called police. At about the same time, a notice went out over the police radio that a patient from the Nova Scotia Hospital for the mentally ill had escaped.

In their police van, constables O'Donnell and Cluett drove up to Hollett on a street corner near the bridge. When he kept walking away after telling them his name, O'Donnell stopped him and a scuffle followed. Witnesses said Hollett pulled O'Donnell's hair and O'Donnell then hit Hollett while Cluett held him. (Hollett suffered from a rare form of arthritis that made his spine brittle. Consequently, he was extremely vulnerable to back injuries.)

The policemen took Hollett to the Dartmouth police station and then to the Dartmouth hospital where he went into cardiac arrest. He was transferred to the Victoria General Hospital in Halifax, fell into a coma and died more than a week later without regaining consciousness. He was already in the coma when his wife discovered his whereabouts.

"His face was beaten beyond recognition," Lucy Hollett recalls. "I just looked at him and said, 'No way, he's not coming out of it.' To me, he looked like he could have been hit by a half-ton truck. It's still unbelievable. In some ways, it still seems like it happened yesterday. And despite the court case, I still don't really know what happened that day."

Her husband had never before been in trouble with the law, she said. While his spinal condition restricted the type of work he could do, he made a decent living as a salesman for an asphalt paving company. Four years after his death, Lucy Hollett is remarkably philosophical about the whole thing. Her husband was a good family man, she says, but he also wasn't the type to take any sort of abuse passively. If he felt he was being mistreated he would respond. Maybe he was trying to hitch-hike across the bridge, she muses. "There's a law against hitch-hiking on the bridge, but that wouldn't have stopped him."

More than three years ago Halifax lawyer Brian Church launched a civil suit for the Hollett family against the City of Dartmouth and the two policemen. Two years ago Church included two doctors at the Dartmouth hospital in the suit. There was some controversy about the care taken of Hollett's fragile neck when he revived from his cardiac arrest. The city and the policemen's lawyers have stalled proceedings, saying the Cluett appeal has to be settled before the civil suit can be dealt with. And the city claims because the policemen were employed by the Police Commission, rather than by

HILTON INTERNATIONAL SAINT JOHN

New Brunswick

Distinctive dining is just the beginning. *Our waterfront location* not only gives you a breathtaking view of the city's harbour, but also direct access to exciting Market Square and the Saint John Trade and Convention Centre. *Our professional staff* will take care of all your needs with courteous efficiency. *For added convenience and comfort*, we offer the Vista Executive Floor. *For reservations*, call your travel agent, Hilton Reservation Service, any Hilton International hotel, or us, at (506) 693-8484.



WHERE THE WORLD IS AT HOMESM

the city directly, the city is not responsible for the policemen's actions. In response to that, Lucy Hollett points out that the city has spent about \$400,000 on legal fees in the policemen's defence.

Finally, this summer, all of the parties and their lawyers held an "examination for discovery." Eventually, Church says, a trial date for the Hollett suit will be set. "You'd think in a case like this the city would say, 'OK, here's the money.' But they're not doing that, for fear of setting a precedent. People may begin to sue in other incidents with police." "But," he adds, "how many times in the last 30 years has someone been killed by a policeman?"

Only one Dartmouth alderman has come out in support of Lucy Hollett's claim for compensation. Mayor Dan Brownlow and other aldermen refuse to comment about the case. Alderman



DEBORAH JONES

Hollett's life changed forever

Allan Peters is alone in saying the Cluett appeal has nothing to do with the suit. Peters maintains that even if the city is not legally responsible for its policemen, in this case it is morally responsible. But even Peters, who pledged last February to request monthly reports of expenditures for Constable Cluett's legal fees, has done nothing since then for Hollett; and in a recent telephone interview he said he was surprised that no citizens' groups had taken up her case.

This winter the Hollett suit will enter its fourth year. Business in the city continues as usual. The Hollett family's social assistance, which is designated by the city for home heating, was cut back until the cold weather rolls around. Except for the lawyers working on the case, no one seems to care.

"Hollett wasn't making a great deal of money, but he was a good father and a provider," Church says. "If he had lived, he would have been a quadriplegic. And ironically, the family would have been paid a lot of money, because he would have needed care. But he died."

—Deborah Jones



THE SEAL OF EXCELLENCE

To receive recipes prepared in the grand tradition with Grand Marnier, write: Grand Marnier, P.O. Box 1028 - Station "B", Montréal (Québec) H3B 3K5

"BLAME IT ON THE MOON."

As I remember it was a perfect night for a cruise.

A full, bright moon cast its light off the water.

When I reached for my drink our hands touched.

"Oh is that yours?"

Shadows of moonlight played across her face.

"I've never tasted such an incredibly smooth rum", she said.

"What is it?"

"Myers's Tropicana", I answered. "It's very easy to like".

There was a moment's silence before she spoke again.

"I wonder if moonlight has anything to do with it?"

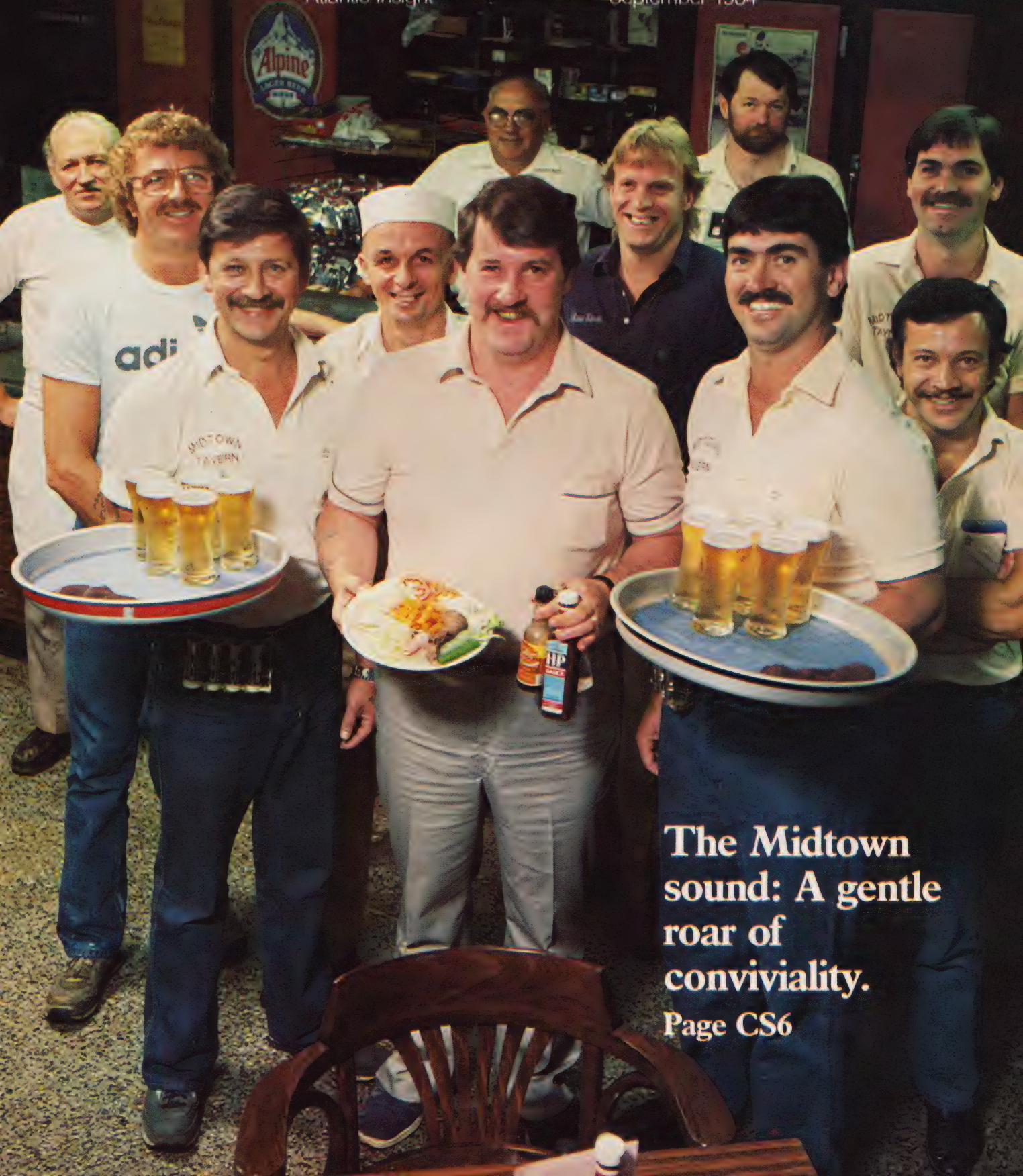
MYERS'S TROPICANA RUM.
SWITCH FOR THE SMOOTHNESS.



CITYSTYLE

Atlantic Insight

September 1984



**The Midtown
sound: A gentle
roar of
conviviality.**

Page CS6

FABRIZONE™

cleaning systems

- CARPET & UPHOLSTERY
- CEILING CLEANING
- PURIFICATION CLEANING
- ODOR REMOVAL
- DRAPERY CLEANING

**YOUR CARPET HAS
SURVIVED TRAFFIC,
PARTIES AND SPILLS...
DON'T LET IT DIE
OF NEGLECT!**

WHY YOU SHOULD CHOOSE THE FABRI-ZONE METHOD!

- **Certified Cleaning Technicians**
- **Exclusive Purification Process** - Combats and eliminates bacteria, Mold & Odours
- **Carpets dry in 1-2 hours** -95% less water
- **No harsh steam** -Guaranteed no shrinkage no damage
- **No tacky shampoo residues** - Carpets stay cleaner longer
- **Removes most difficult stains**

BONDED AND INSURED

**FABRIZONE helps to
purify as it cleans**

Halifax
469-2250

Bedford/Sackville
835-9929

You are on the wanted list

The *Atlantic Insight* list of subscriber names and addresses is recognized as containing the cream of the Atlantic Canada market. As a subscriber, you are seen as a prime prospect for all manner of goods and services.

On occasion, and only after careful scrutiny of the offering to be made, we will lease our list to reputable companies and organizations.

Many people appreciate the opportunity to be made aware of new ideas and services. However, if you would prefer to have your name and address excluded from the list when it is leased, please let us know, write: Neville Gilfoy, Circulation Manager, *Atlantic Insight*, 1656 Barrington Street, Halifax, N.S. B3J 2A2.

Please include the address label from a recent issue.

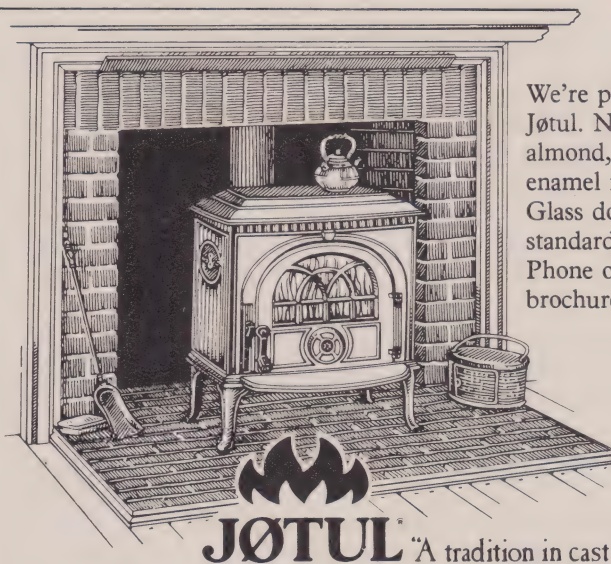
Publisher's Letter

September definitely does not jump to mind as the most festive month of the year. September marks the end of barbecues and beach parties, holidays and wilderness retreats, and the beginning of the work and school years. It's a time when young men's (and women's) fancies grudgingly return to thoughts of the daily grind. Perhaps that is why Harry Bruce's story on The Midtown Tavern, one of Halifax's most venerable watering holes, is particularly appropriate for our September issue. Readers of *Atlantic Insight* will easily recognize Harry Bruce as one of our most frequent contributors, and one of Canada's finest wordsmiths. What most readers won't know is that Bruce is also one of Halifax's most eminent bar-hoppers who firmly believes eating, drinking and being merry is *not* a seasonal affair. In fact, one might say Bruce is something of a connoisseur on this score. "This is a talker's tavern," he writes in his cover story, "No music pollutes the Midtown sound. Customers don't want anything to interrupt the table-talk but the delivery of food and beer." Whatever your feelings are about The Midtown, we're sure you'll enjoy Bruce's piece. You are, after all, in the hands of an expert.

We're pleased to announce, with this issue, the reappearance of CityForum, our letters from readers section. Our September letter concerns Heather Laskey's CityWatch column on the new Art Gallery of N.S. which ran in our August issue. It's great to know we're reaching readers and inspiring a few to make that long journey from merely thinking about writing to us to actually putting pen to paper. Write down any thoughts you have about *CityStyle*, c/o *Atlantic Insight*, 1668 Barrington St., Halifax, N.S., B3J 2A2.

Jack Daley
Jack Daley
Publisher

The warmth of a JØTUL, beauty of Traditional Styling



We're proud to represent Jøtul. Now available in red, almond, blue/black porcelain enamel finish. Glass door and screen are standard features on Jøtul #8. Phone or write for our free brochure to:

SUN QUEST

Site 84, Comp. 13
RR#1, Bedford
Nova Scotia
B4A 2W9



SUN QUEST
835-9112

10 minutes from
Bedford Hwy. on the
Hammonds Plains Road

See us at our Energy Fair — September 22-23!

CITYSTYLE

Portraits of a common man

Halifax artist Gordon Roache may never get rich with his candid renderings of street scenes and people. But so what. He's happy.



ALBERT LEE

If you want to know how good an artist Gordon Roache is and why he paints the pictures he paints, you'd better start by talking to Jovanna Roache. "He's a real humanist," she says. "He tries not to make strong distinctions between people in his art. He loves the aged, the forgotten. . . . He wants to give the forgotten a place. He wants to give them some dignity." Jovanna, Gordon's press agent who also happens to be his wife, may not exactly be . . . well . . . objective. But Gordon likes to keep to himself a lot, and it's a fact that nobody on earth is closer to him than Jovanna. Nobody, that is, with the possible exception of the people whose haunted eyes and faces he routinely captures on canvas.

Look into the eyes of one of Roache's old women scuffling through the winter muck of a Halifax street, and you're absolutely sure at some point he met that woman on that same street, asked her how her life was going and listened carefully as she told him. Analyse one of his scenes of urban poverty, the lonely old men standing around a street corner, the trees stripped clean behind them arching towards an angry, grey sky, and

you're convinced Gordon Roache, an artist who prefers to paint through the night and take long walks at the break of dawn, has been there.

"People often ask Gordon where he gets his inspiration for the characters he portrays," Jovanna says. "He tells them he paints the people he meets when he's out walking." But Gordon's inspiration runs deeper. "I'm an insomniac," he says. "Even when I dream, I'm thinking. Sometimes I see the faces in my dreams. Sometimes . . . the faces look like me."

Born 46 years ago in Halifax and brought up in the north end of the city, Gordon's father drove a coal truck for a living. His mother stayed home to raise her eight kids. Gordon's family wasn't destitute, but he and his brothers and sisters lived a rough working class life. His father died in 1965. His mother is still living. In school, Gordon sketched and painted, primarily as a release from the daily grind of trying to make do on very little. "I was never outstanding at art, though I did seem to do well in industrial arts and art class," he recalls. "But I didn't get serious about my work

until after I left school." Gordon spent much of his youth pursuing other distractions. "I owned a 650 Triumph motorcycle when I was young, and I was part of a gang. We never did anything bad, however. I liked to drink a lot in those days." Eventually, he found a job at a Halifax dockyard, and it was here, he says, he discovered much of what was later to inspire him.

He began to take his art seriously when he was in his early 20s and a kindly old woman living in Halifax decided he should study at university. His unexpected patron even offered to pay his tuition and expenses. But Gordon refused. "I resisted the idea at first. I just didn't want to go that route. Later I changed my mind. I didn't take her money, but I'm thankful for her inspiration." He studied part-time for three years under Julius Zarand, then head of St. Mary's University's art department. And then he struck out on his own. He's had studios all over the city.

Gordon met Jovanna at a showing of some of his paintings in a Halifax gallery in 1975. "I really met his paintings first," Jovanna says. "I saw this fan-

tastic work and I wanted to meet the artist . . . to see if he was real." Gordon took Jovanna down to the gallery after hours to show her more of his work. "I saw all those people," she says. "I saw the forgotten, the poor and the lonely. I was really struck by his compassion and sensitivity." She paid \$10 for a piece Gordon entitled "The Old Couple." "I've never paid any more for it," she laughs, "That sort of brought us together . . . we became friends." They married and Jovanna became Gordon's personal manager. She also writes a bit of poetry. "Gordon is good one on one, but he can't handle crowds . . . he's shy," she says.

"Halifax is more of a city now than it

used to be," Gordon says. "It has always been a place full of many different people, but now it's a real city." Unlike many artists who prefer absolute seclusion when they create, Gordon immerses himself in the noise and bustle of the urban dweller. "Some painters thrive on negative space. I need busy space. I get a vision of what I want to put down on canvas. I can see it in my head." He plans his pieces like a theatre director plans a stage production. "I seek my setting, my lighting, and then I get my characters. I spend more hours researching and planning than I do actually painting." He sets five stages to composing a piece. The first is the layout which accounts for about 70 per cent

of original painting. The next four stages are a process of refining the details until he feels he's captured a subject. "Three or four months after I've finished something I'll usually go back to it and look it over. I may change it. I may leave it alone." Gordon believes a painter needs to be relaxed to do his work. "My paintings are like a team . . . they tie in together. And when I'm relaxing, I'm usually looking at my work and finding threads."

Nevertheless, though he does about 40 paintings a year, he's plagued with the feeling that he just hasn't the time to paint everything he would like to. "Time is extremely insufficient for me. The saddest thing of all is that I know I can't paint at the same rate ideas come to me." Still, there's consolation in knowing that he is probably one of the few Halifax artists who can exist on his work. In fact, Gordon has achieved some minor fame in recent years. He's

Gordon plans his pieces like a theatre director plans a stage production

had local shows of his art since 1978, and every November, he features his most recent work in the Georgian Room of the Lord Nelson Hotel. This year, he has a piece in the sacred art celebration organized for the Pope's visit by Halifax gallery owner Robert Dietz. And he has a show coming up in Montreal in 1985. He's even produced a video for CBC's television program, *Portraits of the Maritimes*, called "The Artist and his People."

But, in the end, fame is not what Gordon is after. And he knows he's not likely to get it living in this part of the country. He's more interested in painting the scenes and characters of old Halifax and remaining true to what inspires him. "The old part of the city, with its old men and women, its run-down houses, is like an old man of the sea," he says. "I want to paint the immediate environment . . . to paint exactly what I see. I like this city's strength of character. It has withstood the test of time."

Chances are, so will Gordon Roache's art.



Wedgwood® presents

Peter Fromme-Douglas

Artist of:

"Eyes of the Child"

Plate Series



LITTLE LADY LOVE
(Award winning Plate of the Show,
Canadian Plate Fair, Toronto, 1984)



Peter Fromme-Douglas



MY BEST FRIEND



I WISH UPON A STAR



IN A CHILD'S THOUGHTS



PUPPY LOVE

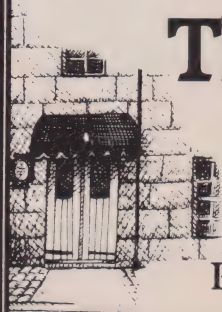
Peter Fromme-Douglas, artist of the award winning "Plate of the Show," Canadian Plate Fair, Toronto, 1984, presents his latest collection of paintings as limited edition collector plates. His portraits of children embody the feelings of

love and emotion which Peter Fromme-Douglas captures so well in his beautiful works of art. Each child is a timeless jewel captured forever in the permanency of fine Wedgwood Bone China.

The James House of fine china

Very distinctive gifts. Very affordable prices.
Historic Properties 429-2355

Phone and Mail Orders Accepted

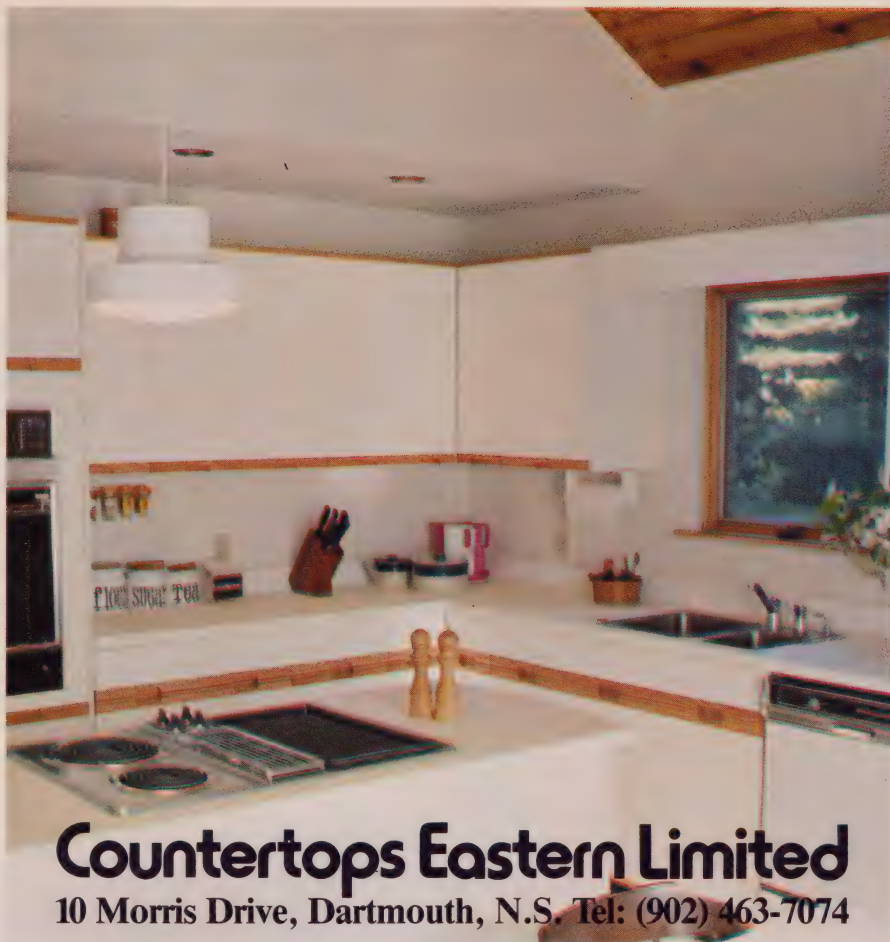


CityForum

Bravo, Heather Laskey!

In *Art for whose sake?* (Citystyle, August) she has managed to express (delightfully) the mute frustrations of artists and art lovers alike. The design of the Art Gallery of Nova Scotia must centre on the function of the institution rather than some misbegotten esthetic of "eclectic, post-modern" form. The majority of gallery patrons will never be given (nor would they want) the chance to sit on either a board of directors or building committee. Yet it is our support which will determine the success or failure of the new AGNS. An open competition, as recommended by the Royal Architectural Institute of Canada, would surely have better protected our interests. Perhaps the most galling point made by Ms. Laskey deals not with art but with the arrogant attitude of Deputy Services Minister Don Power. His dismissal of recommendations for open competition in the design of public buildings as "of no consequence whatsoever" seems strangely inconsistent with the provincial government's professed support of free enterprise.

Paul McCormick
Halifax, N.S.



Countertops Eastern Limited
10 Morris Drive, Dartmouth, N.S. Tel: (902) 463-7074

Next month in

CITYSTYLE

Silkworm farmer Mihoko Lee: Creating a new down east cottage industry?

Christian comic books, heavy metal gospel rock music and crucifix bumper stickers

A cemetery in Shubenacadie... for dogs.

CITYSTYLE

A lovely idea from the ground up

Wonderful scentless lotions, creams and shampoo made from beautiful ingredients from the earth. You choose your scent from our free perfume bar. Talcs, herbal hair colors and soaps too. Bottled or packaged in no-nonsense refillable containers. And brought to you for very down to earth prices.

The Body Shop. A fresh idea that took England by storm. Now, cozy shops right here in Canada. Come in and help us break some new ground.



OUR PRODUCTS ARE
TESTED WITHOUT CRUELTY
TO ANIMALS.

Three cheers for the Midtown...



PHOTOS BY DAN ROBINSON

No solemn fitness buffs need apply at the Midtown. This is a tavern for talkers and arm-chair athletes. And if you can find a seat, there's no better place to eat, drink and be merry.

by Harry Bruce

Solemn fitness buffs abhor the counterproductive habit of topping off a footrace with beer, and that's why it is that after the Alpine Fun Run or a Natal Day race you won't find solemn fitness buffs in the Midtown Tavern. What you will find are dozens of decidedly unsolemn joggers who've whizzed from the finish line not to the showers but straight to that most gratifying of all rewards for hot, sweaty effort: Cold, sweaty glasses of cold, draught beer. "When they get through running," says Midtown owner Doug Grant, "they run right down here."

The "athletes" are still in their clammy jogging gear. Their armpits and crotches are soaking. Their pulses have not returned to normal speed. Before they've even gotten their breath back, they're diving joyously into the suds, and ordering up fish and chips (\$2.60), fried pepperoni and chips (\$2.50), combination pizza (\$2.85),

grilled sirloin steak (\$3.05), and side orders of onion rings (90 cents) and mushrooms (\$1.10).

Again, solemn fitness buffs refuse to down anything but Gatorade for an hour after hard running, but the point about the Midtown is that its devotees don't go there to be solemn about anything. The Midtown is both jocular and jocular — known what I mean? There's something specially whacky about the sight of gasping joggers grabbing most of the 108 Midtown seats, but they contribute nothing unique to the Midtown Sound. No matter who's there, the noise is pretty much the same, morning, noon and night. The place attracts those who want to eat (cheap food), drink (draught beer), and be merry (together); and the Midtown Sound is a gentle roar of conviviality, a nonstop hum of conversation, underscored by the clink and clatter of quick service. Let the good times roll.

This is a talkers' tavern. No music pollutes the Midtown Sound. Even during sports events, the TV volume is off (though not the picture) on the set that hangs high in the northern end of the room. Doug Grant, the beefy proprietor, knows a thing or two about his customers. First, they don't want anything to interrupt the table-talk but the delivery of food and beer.

Second, anyone who cares enough about sports to watch games in a tavern needs nothing more than the silent TV picture to know what's going on. Third, Midtown regulars are traditionalists. They like the place exactly as it is, and has been: Functional, unpadded, brown, shiny. A roomful of hard chairs, arborite tabletops, a never-ending shuffleboard game, and harsh, useful lighting.

The chief ornaments in the Midtown are the fastball trophies that the "Midtown Indians" and other Grant-sponsored teams have copped, and the bare breasts of the women in the color photographs on the official matchbooks of "Midtown Tavern & Grill Ltd., Draught and Bottle Beer, Fine Food, Corner Prince & Grafton St., Opposite City Parking Lot, Where Old Friends Meet, Phone 422-5213." You won't find a more informative matchbook cover than that. The slogan nearest to the women, whose assets put Playmates of the Month to shame, is "Home Style Cooking." The Midtown is like a good gas station. It provides vital services efficiently and unpretentiously without sacrificing friendliness.

Except for the welcome proliferation of women drinkers — some nights, though never at lunch, they actually outnumber the men —

the Midtown has scarcely changed since I first saw it in 1971. It may be the most changeless commercial enterprise of postwar Halifax. Founded in 1949, it earned praise in *Halifax* magazine in 1980 for being "almost as ancient as the Seahorse tavern and far more constant... as much a Halifax institution as the Old Town Clock." In the tabloid *Barometer* in 1978, radio announcer Pat Connolly — an authority on both sports and historic watering holes — called the Midtown "the acknowledged sports crossroads of modern Halifax... a line drive from the old Town Clock and a fly ball away from Irishtown near the waterfront." Connolly's still going strong, but *Barometer* and *Halifax* disappeared years ago. The Midtown bridges the ages, without pandering to fashion.

Continuity at the Midtown is not just a matter of Grant's refusing to change the decor. Before taking over in 1971 he had spent 20 years there, working with previous owner Guy Dauphinee.

Waiter Gerry Haverstock, Grant says, "has been here about 18 years." Haverstock knows so many longtime draught-quaffers he should consider running for public office. Spare waiter John Lutley has worked for the Midtown for a quarter-century. Moreover, two of Grant's



Owner Grant (right) and Mgr. Walker: The Midtown is where old friends meet.

...And a quiet "hip...hip" for the Grad House!

In a far corner on the second floor of Dalhousie University's Graduate House club, a young man who has been feverishly pencilling calculations into a physics textbook for over an hour slugs back the rest of his Newcastle Brown Ale and scowls in the direction of two refrigerator-sized speakers. The music is loud and decidedly raunchy. He turns the ruckus down and takes a seat by an old piano. "Now for your listening pleasure," he announces to a crowd of about 25 students, "a little head music."

"Our crowd isn't really into rock n' roll," explains Grad House manager Bob Bagg. "The atmosphere here is informal, to be sure. But it is also structured and professional to some extent. Most of our patrons are serious students and our facilities are designed to their needs. We like to keep things calm and sophisticated."

What this means, of course, is that the Grad House, Halifax's only full-scale watering hole specifically designed for students in M.A. and doctoral programs, likes to keep the rowdies at bay. Opened in 1975 by the Dalhousie Association of Graduate Students, the Grad House was supposed to be a "social centre for the university's 1400 or so graduate students." Membership in the club was free to students who paid a Graduate Association fee. "The most tangible thing they got for their student fees was access to the club as long as they were doing graduate work," Bagg says.

But though the Grad House restricts membership, it is not impossible for the Everyman to find his way in. The club allows its members one guest per visit; and

limited numbers of special associate memberships are available to ex-students, undergraduates and faculty, among others. "We don't like to advertise that we're open to just anybody. This is a private club, after all. But we do entertain a regular number of non-members. Non-members don't have to meet any specific set of standards. Anyone can apply for a special membership," Bagg says.

But the question is, why would anybody want to belong to a club that is, by every standard, well... snooty, when there are so many public beer halls around. The answer is, simply, you can't beat the Grad House's prices on booze and food. It is, if not the cheapest place in town to drink, among the top three. The Grad House is one perpetual Happy Hour!

Also, there's no better place for weary Friday night barhoppers to cool down. Located in the heart of Dalhousie campus, the Grad House promises patrons a quiet, ever-so-sophisticated evening. The third floor is a non-smoking lounge, complete with literature, reference books, most of Canada's major dailies and weeklies, and 24 other publications from assorted countries. Every Monday night in the television room on the second floor the House shows videotapes of Hollywood features and little-known foreign and domestic films. Occasionally, Bagg invites jazz or folk musicians to play for the crowd. "We really want to maintain the Grad House as a focal point of the Dalhousie graduate student's life," he says.

Whatever the case, this little club with its highbrow ambience could give going back to school a whole new meaning. **C**

sons, Eric and Bob, work there as waiters. Speaking of his total staff of 16, Grant says simply, "They never leave."

At busy lunchtimes, when the Midtown serves hundreds of meals over a couple of hours — and many more hundreds of beers — the waiters and kitchen help total ten, including Grant. He's cagey about both his volume of sales and the precautions he takes to make sure the draught is up to scratch: "If I told you, then everyone would know."

What he doesn't mind everyone knowing is that he, and his wife Jean, and his four sons, and his daughter, are as crazy about sports as some of his customers are

about draught beer. (Grant, who drinks coffee from tavern glasses, never touches beer.) "I guess I talked so much about sports," he told Pat Connolly, "that I captured them all, one by one, beginning with Jean." That was in '78. Connolly figured that for eight years Grant has been taking \$10,000 a year out of the Midtown's profits to sponsor amateur teams. By now, Grant's total backing of assorted fastball, softball, basketball, hockey and lacrosse teams may well amount to \$150,000. All his boys are fine athletes.

Disdaining potato-peeling machines, Grant peels Midtown spuds by hand. Connolly

said he was "up to his neck in softballs, basketballs, pucks and potatoes;" and now, in '84, Grant is up to his ears in trophies. Noticing my taking notes on trophies in the Midtown's window, he followed me outside. Now Grant is not a boastful man. Indeed, when a photographer shows up to take a shot of some championship team he's sponsored, "I always hide behind a tree somewhere." Still, he could not resist letting it slip that, "I got about a hundred more trophies at home." He pointed to his new Mercury stationwagon, which can seat an entire fastball team, and explained that he'd driven his previous stationwagon

100,000 miles in just two years, mostly to cart players to games around the Maritimes.

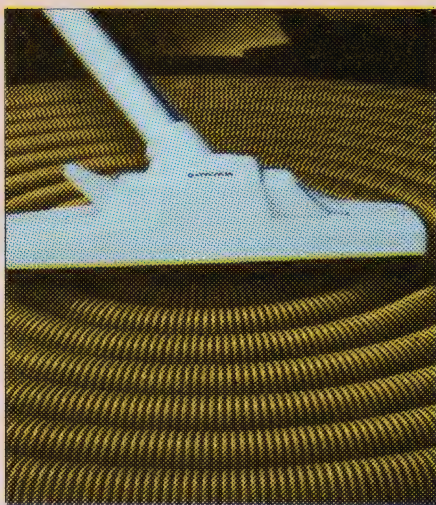
But despite his fanatical devotion to amateur sports, the Midtown does not make non-jocks uncomfortable. Its regular clientele includes the most mixed bag of tipplers in the city: Construction workers, vice-presidents, soldiers, sailors, students, hairdressers, secretaries, rich persons, poor persons, beggar persons, thieves. The Midtown boasts checked shirts and three-piece suits, sweatshirts and spike heels, hard hats and soft shoulders.

Robert Marcellus used to come to Halifax every spring to oversee what's now the Festival of Music, and he always reported to the Midtown. "He called it 'the Midtown Tap,'" festival promoter Chris Wilcox recalled, "and he declared it the official tavern of the Scotia Chamber Players." Marcellus was the greatest North American classical clarinetist of the mid-20th century. He was also a man who well knew that although there is a time for music there is also a time for cheap food, good talk, and draught beer. He had taste.

A Midtown regular moved to Calgary, decided to get married, sent wedding invitations to his drinking buddies back home. They couldn't afford to go but they took photos of one another in the Midtown, tape-recorded their greetings, best wishes and anecdotes, and then sent to the bride and groom an audio-visual record of a Halifax party to celebrate a Calgary wedding. This was done in the true Midtown spirit. That spirit was somewhat immortalized by one beer-drinking bard who penned a tribute to the Midtown and gave it to Doug Grant. The first lines went like this:

*The Midtown Tavern is
the place to meet
Whether you're young
or old
If you're lucky enough to
find a seat —
It's easier finding gold. . .*

The author may not be the greatest North American poet of the mid-20th century but, like Robert Marcellus, he knows a good tavern when he sees it, and he's loyal to the good, old Midtown Tap. **C**



Central Vac

Because you have better things to do than drag around a vacuum cleaner.

Your Singer Central Vacuum System ends one of the biggest chores in home cleaning.

Now, when it's time to vacuum, all you do is connect the long, lightweight hose to the closest wall socket. No canisters to bump and bang. No cords to snag. No filters. No dust bags.

You have more cleaning power than the finest upright or canister vacuum. And a whole lot less fuss. Cyclonic action sucks debris into a central container that needs emptying only a few times a year.

Installation is a snap. Less than a day's work by a handy householder. Only about three hours for a professional.

New home, older home, or mobile home, there's a place for the Singer Central Vacuum System.

And you'll be surprised how little it costs to make home cleaning a whole lot easier.



Come and see for yourself

**Singer Halifax Shopping Centre,
Halifax 455-7271
Singer MicMac Mall,
Dartmouth 463-5144
Vac Hut Bayers Road Shopping
Centre, Halifax 454-7040**

Present this coupon when buying your Singer Central Vacuum System, and receive **FREE**, one utility outlet. Valid only at stores listed above.



Learning your ABCs the French way

For the first time anywhere in Halifax, a few hard-working Grade 7 students will enter a French immersion junior high school program this year. They're the inheritors of a hugely successful elementary immersion program begun in 1977.

by Alec Bruce

When a couple of hundred Halifax kids enter Fairview Junior High School's Grade 7 class this month they will study reading, writing and arithmetic like thousands of other kids in schools all over the city. But unlike their peers, about 50 Fairview sophomores will learn their lessons at least 40 per cent of the time exclusively in French. Thanks to the huge success over the past seven years of the Halifax City School Board's elementary French studies program, French immersion has finally reached the junior high school level.

"The program has proven to be an acceptable alternative," says the School Board's assistant director of education, Gerald Mosher. "People here are interested in having their children educated in this way. We are now committed to preserving the program through to Grade 9 at the Fairview school."

French immersion began in Halifax as little more than an experiment in 1977. A group of parents decided they wanted their youngsters to become fluent in Canada's two official languages, and presented their case to the School Board. At the time, Halifax was the only provincial capital that did not have an immersion program. "I felt we should definitely support a program like this," recalls then director of education, Arthur Conrad. "The parents were very persuasive. They worked together better than most home and school associations I've come across."

The first two primary classes began



PETER PARSONS

Mosher: In charge of "an acceptable alternative."

at the Chebucto bungalow school. The following year, two more classes were added. By 1979, the program outgrew the building and French immersion moved to the Beaufort School on LeMarchant St. Over the next two years, the program expanded to Burton Ettinger and St. Catherine's schools. This year, the program boasts 792 students in 32 classes spread out over four schools (including Fairview Junior High).

In fact, if there was *any* problem, it was the difficulty of making room for the flood of new applicants each year. "In the beginning, we found it hard to find classroom space for all the students," says Pauline Field, former program supervisor. "It's fair to say we didn't expect the response we got."

Nevertheless, the program remained open to everyone without any process of selection to weed out parents who might not be willing or able to devote the time necessary to helping their kids adjust to French schooling in a largely English-speaking part of the country. "We found that people applying to the program were highly motivated to begin with," says Arthur Conrad. "And their children tended to be the same. And we had a good organization to deal with any problems."

"Children, in general, tend to have a better ability to respond to new learning environments than adults," adds Pauline Field. "We quickly discovered the education these children were receiving was as good as, if not better than, the education in the

CITYSTYLE

English-speaking schools.”

Students in the program, unlike those in the regular schools, spend their primary year mastering the French language. By Grade 3, when the kids are more or less fluent, the curriculum begins to mirror regular schooling. Students learn their ABCs, their numbers, a bit of science and history. But they spend very little time actually learning English. “By the middle elementary grades, the children are spending no more than a couple of hours each day on English,” Field says. “We find they have a better ability to analyse the rules of language than strictly English-schooled students.” The kids do seem to be slower in language spelling than average, but Field says they usually catch up by the time they’re in Grade 4 or 5.

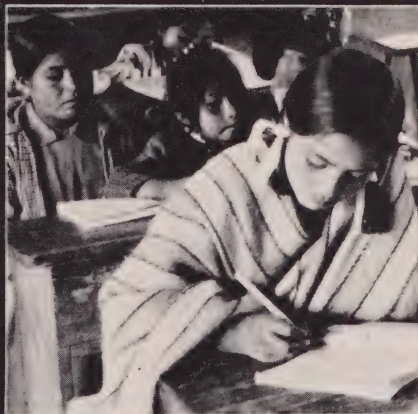
Because the program is still not part of the Halifax School Board’s core curriculum, the Board has to approve separate funding for it each year. And that has caused some grumbling among area residents. “French immersion is not a mandatory program,” says Gerald Mosher. “There have been people over the years who have complained about the cost. But the Board has resisted this pressure, and has never indicated it will not support the program.” Mosher attributes any sour grapes to misunderstanding and the current economic climate. “When people complain about where their tax money goes, they’re forgetting that taxes pay for practically every public service. And that includes all forms of public education.” At present, taxpayers support the program’s 40-odd resource teachers, staff, library assistants, teacher’s aids and the costs of transporting the children to the schools.

Pauline Field adds that while the program initially attracted parents with professional and business backgrounds largely from the city’s south end, it now attracts parents from low and middle income areas as well as many immigrant families. “We really are a little United Nations now,” she says.

Where seven years ago Halifax had no such thing as French language immersion schooling, this city is now the largest centre for this type of education in the Atlantic Provinces. Centres in Antigonish and Cape Breton support small programs. And this year, a class in Port Hawkesbury is scheduled to begin. But as Pauline Field says Halifax is clearly the leader; and if things go on the way they have over the last few years, French immersion will continue to grow. “I’m still getting calls from people here who want to know how much they have to pay to make their kids bilingual,” she says. “They really can’t believe all this is free.”

C

CITYSTYLE



**YOUR GIFT
PROVIDES
SCHOOLING**

CARE[®]

Send your gift to – Care Canada
1312 Bank Street Ottawa K1S 5H7



Expand your Horizon

Have you ever dreamt of flying in a clear blue sky above and away from the rest of the world? It no longer has to be a dream; you can experience it with “The Wizard”.

With the proper training provided by Aero-Tech Aviation Ltd. and Transport Canada you can fly this technically advanced ultralight constructed of quality aviation materials and supreme craftsmanship. Truly a durable aircraft designed for performance and handling in private or commercial application.

If you have never flown

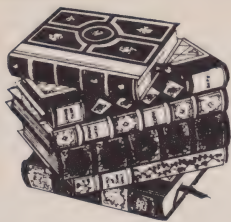
before or if you’re a licenced pilot the ultralight can be your easy, fun, safe and inexpensive way to experience the freedom that only flying can give you.

For more information
contact.

Box 3728 Halifax South
Halifax, N.S. B3J 3H6
1-902-758-2044

Visit our Airfield at
Moxom Farm, Hardwood
Lands, Hwy 102, Exit 9

**AERO-TECH
AVIATION LTD.**

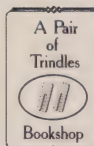


In 1975, A Pair of Trindles Bookshop opened on the Halifax waterfront to fill a special bookstore need.

This unique shop offers an exceptional variety of exclusively Canadian books and periodicals, priding itself in an excellent regional selection in:

**COOKING/CRAFTS
CHILDREN'S BOOKS
HISTORY/GENEALOGY
ART and GIFT BOOKS**

**A PAIR OF TRINDLES
BOOKSHOP**



Old Red Store
Historic Properties
Halifax, N.S. B3J 1S9
423-7528
Phone and mail
orders welcome.



**DELICIOUS FOOD,
FRIENDLY SERVICE
AND THE BEAUTY OF A
RESTORED 18th CENTURY
TOWNHOUSE WITH
GREENHOUSE ATRIUM AND
SIDEWALK CAFE.**

Open for lunch, dinner, weekend
brunch and after theatre snacks.

Restaurant 11:30 a.m. - 12 a.m.
Downstairs Lounge
11:30 a.m. - 2 a.m.
423-5995

THACKERAY'S
and
DOWNSTAIRS
Spring Garden Rd. at Brunswick
Halifax, Nova Scotia

Designing for success



DON ROBINSON

Robert Doyle may be outspoken, independent and even a little cantankerous at times. But his methods have made Dalhousie's costume studies program one of the most successful of its kind in Canada. And it's a safe bet none of his graduates will ever have much trouble finding work.

by Glen Walton

Anyone who spends a lot of time watching live theatre knows the success or failure of any performance depends nearly as much on how well the costumes fit the actors as on how well the actors fit their parts. That may sound absurd to the novice Thespian. After all, how can a beautiful costume, designed to reveal the playwright's, director's and even the actor's intentions can lift a performance to greatness.

That, at least, is the theory of costume designer Robert Doyle whose costume studies program at Dalhousie University in Halifax has opened doors for numerous burgeoning designers in regional, national and international theatre as well as the fashion world. Only the National Theatre School's costume program enjoys as high a reputation as Dal Theatre's in all of Canada. And only the National Theatre School has a better job placement record for graduating students.

What's his secret of success? Unlike the usual liberal arts based programs at Dalhousie, the costume studies program teaches students to turn their craft into a marketable skill: Something that Doyle considers essential in the difficult and highly competitive field of theatrical design. Students follow a rigorous regimen something like on-the-spot vocational training. Graduates of the program get diplomas instead of degrees.

Successful applicants are not required to take such basic requirements as English in their first year. Instead, they enter the world of sewing machines, cutting tables and fabrics. And because the program is administratively attached to Dalhousie's theatre department, students also work on various school productions. The basic course is two years of full-time study (with a third year for those

CITYSTYLE

who wish to specialize in theatrical design), and includes training in corset making, pattern design, draping and tailoring as well as courses in the history of costume and decoration. Students have also worked on outside projects such as the Nova Scotia Gilbert and Sullivan Society's production of the *Pirates of Penzance* last spring. The women's costumes in that show attracted audience applause at every performance. The program is a heady, exciting and laborious environment for the students — an environment for which Doyle himself is chiefly responsible.

He had long seen a need in Canadian theatre for trained costume artists when, already a highly praised designer at the Neptune after coming to the Maritimes in the early sixties, he was asked by then Dalhousie theatre department chair Lionel Lawrence to become the department's artist-in-residence. That was in the mid-seventies. Doyle then asked the Nova Scotia College of Art and Design to start up a costume design program; then, working with Lawrence, he set up the program at Dalhousie despite the Maritime Provinces' Higher Education Commission refusal to endorse the new course for funding. Today, despite a spectacularly successful trial period and that ultimate academic honour, tenure for Doyle at Dalhousie, the university still has to fund costume studies out of its own pocket.

Occasionally, Doyle's energy and enthusiasm gets him into hot water with his faculty colleagues who view his entrepreneurial daring with suspicion, or with students unused to the discipline of the theatre. "Bob really makes this program," says one student who, in a lower voice, recalls a petition presented a few years ago by students to the university protesting Doyle's teaching methods. But Doyle remains unfazed. "Every class is different," he shrugs, ascribing any problems between he and his students to "bad chemistry." And, in fact, most of his students are enthusiastic about his teaching abilities. "He's an artist," one insists, adding that "few teachers give as much as Bob." Perhaps the program is a paradigm of life in the theatre: It's a hard-knock life, but those who make Doyle's grades get the jobs.

The hours for Doyle's students are long; and advancement is by no means automatic. Twenty-five first year students are trimmed to 15 in the second year, while usually only five make it to the advanced third year. Those who stick it out benefit enormously from Doyle's curiosity and insatiable interest in all things having to do with costuming. He insists, beyond such technical things as knowing what a train is or how to move in a gothic garment, his students understand the concept of theatrical design. A strong believer in designer-director-scenographer collaboration, Doyle's course embraces esthetics. His students

must understand the epochs and philosophy of costume art. TV series such as Kenneth Clark's *Civilization* are a regular part of his curriculum. "The artist must be articulate," insists Doyle.

Fringe benefits for his class abound: This spring, he and his class travelled to the costume mecca of the world, New York City. They toured the costume warehouses of the Metropolitan Opera and spoke with the designer for the hit Broadway show *La Cage aux Folles*. Doyle's latest project is his acquisition of 1,800 slides depicting the history of western costume design. The university is balking at picking up the tab, but Doyle, in typical fashion, may pay for the collection out of his own pocket.

As for the future, Doyle is supported by first-rate staffers including head of wardrobe Lynn Sorge, and head seamstress Rhea Bowen. Should he ever leave, the program would flourish in spite of him. In any case, the Maritimes don't seem to be about to lose their adopted prodigal son. An enthusiastic and outspoken supporter of the region's creative potential, he has restored and now lives in an elegant house on rejuvenated Hollis Street in Halifax. Nevertheless, he is in an enviable position. He can walk into any major theatre in Canada, design costumes and be sure the resident costumers will follow his instructions to the letter. They should. "I trained them," he says. **C**

NEW • AT • TEDDY'S • LOUNGE



D • A • N • C • E

Break away on Teddy's new dance floor, amidst our special sound & light experience. That's what's new at Teddy's, but some things never change; like our Roast Beef Luncheon Buffet, Monday to Friday from noon til 2pm; our

complimentary hors d'oeuvres from 5:30 til 7:00, and of course our piano bar still comes to life from 9 until closing with entertainment by popular local artists.



**The Delta
Barrington**

Teddy's
LOUNGE

1875 Barrington Street Halifax Telephone 429-7410

sales, service and
solid support in
six different ways



I Offering only
brand name
personal computer
products.

II Providing industry
standard software.

III Installation of
hardware.

IV Providing software
support.

V Education for your
employees.

VI Providing data
entry input and
output services.



The Business Computer People

5121 Sackville Street
Halifax, Nova Scotia B3J 1K1
Telephone 902 422 8355

HEWLETT PACKARD SPERRY WANG SHARP

CS12

The Subs are coming!



PETER PARSONS

John and Valerie Osborne scanning the Harbour for missile-bearing submarines.

About four to six times a year, American submarines carrying enough nuclear missiles to blow up a continent slip quietly into Halifax Harbour. A small group of peace activists are committed to keeping tabs on local sub movements.

by Ken Burke

Each and every day, John and Valerie Osborne, middle-aged Dartmouth area residents, wait for the word. So does Ian Cook, a young skinheaded kitchen cleaner; and engineering student Cathy McDonald; and Masters of Education student Jim McCalla Smith. They wait for the word that comes only occasionally, but when it does, they come together in a mad rush of activity, sacrificing jobs, school and homelife. The word comes in the form of a phone message, and its content is simple: "A nuclear missile-bearing submarine has just entered Halifax Harbour."

The Osbornes, Cook, McDonald, Smith and several other metro dwellers belong to the Halifax-Dartmouth Sub-watch Committee, a group dedicated to identifying American submarines carrying nuclear warheads in the harbour, and organizing anti-nuke demonstrations at a moment's notice. "When we began in 1982," explains committee member and homemaker Valerie Osborne, "we were

a sub-committee of the Nova Scotia Coalition against Nuclear War." When the coalition, an umbrella organization for such varied groups as the Roman Catholic Archdiocese, OXFAM, YWCA and Project Ploughshares, disbanded in late 1983, members decided to continue with the Sub-watch Committee. The role of the committee would be to monitor the Harbour and focus the energies of the area's peace movement on sub movements.

According to the committee, between four and six times a year a sleek, black American submarine of the Lafayette class slips unannounced into the Harbour to dock at CFB Shearwater either before or after its tour of duty in the North Atlantic. Besides a crew of sailors eager for shore leave, some of these subs carry up to 16 Trident nuclear missiles deep within their hulls. The warheads in one of these missiles can hit eight targets. Each warhead has a destructive force five times more powerful than the bomb dropped on Hiroshima.

The central issue for the Sub-watch Committee is what it sees as an essential contradiction, with these American subs, in Canada's policy towards nuclear weapons. According to a paper the Prime Minister's office recently sent to the Osbornes entitled *Background Notes on Canada's Security Policy*, Canada "will not...allow the transport or storage of nuclear weapons in Canadian waters."

CITYSTYLE

The paper also states, however, that Canada "respects the policy of the United States of America to neither confirm nor deny the presence of nuclear weapons on their warships."

"We want to show how the image of Canada as a non-nuclear state is a fallacy," says committee member Cathy McDonald. "Our policy of not having nuclear weapons in Canada means nothing. We're just like an American port."

The U.S. Consul-general in Halifax, Lawrence R. Raicht, says there is no tactic of evasion involved in the U.S. position. "We don't feel it is useful to confirm or deny the presence of nuclear missiles," he says. "We don't confirm or deny it in the United States or elsewhere for security reasons."

"As part of our defense policy there are no first-strike weapons on Canadian soil," says Major Clare, information officer at Shearwater. But when asked why the Department of National Defense always docks the American subs at Shearwater, Clare said, "We don't allow ships carrying nuclear weapons in the upper harbour. As a matter of courtesy we keep them here, to keep the local populace happy." Clare added that berthing the subs is part of Canada's commitment to NATO.

John Osborne, who is an engineer for the N.S. Research Foundation, doesn't agree. "These subs don't have to be here for our defense," he says. "They're part of the nuclear overkill. Docking these subs here is no more a part of NATO commitments than testing the cruise missile is."

Monitoring incoming American subs is a daunting task. Since movements of nuclear-armed subs are kept secret for security reasons, no advance warning is given before the subs actually arrive in port. When they do arrive, they are usually docked in an ultra-secure berth in Shearwater, away from probing eyes, making the job of identification and issuing a "sub-alert" that much more difficult.

But the committee has used a variety of identification methods in the past that have proven successful, from driving past the base every day in hopes of spotting the ominous black shapes in dock to using a student, employed for the summer on McNab's Island, watching the harbour mouth. But neither method was as effective as their current one. "Someone at Shearwater is watching for us right now," says Valerie Osborne. When a ship arrives, the committee meets to look up its name in *Jane's Fighting Ships* to learn if it carries nuclear missiles. If it does, the committee spends the next few days frantically organizing a demonstration before the sub leaves port. Most of these subs stay in port for only two or three days.

Because it is impossible for the com-

mittee to give advanced warning of incoming subs, demonstrations routinely attract crowds of 100 or 200 people. But despite the small turnouts, John Osborne believes the demonstrations have an effect. "If you don't do anything," he says, "the media won't give you any coverage. Even a small demonstration is newsworthy."

Even the occasional intrusion of demonstrations by a local Marxist-Leninist group doesn't upset the Committee. "We're used to them," grins Valerie Osborne. But perhaps the most serious obstacle facing the committee is its apparent lack of popular support in this area. Approximately one-quarter of metro area residents depend directly on

the Department of National Defense for their livelihood. Often, response to the committee's activities are hostile. "Most people are pleased to know that the U.S. Navy maintains these ships to defend the North Atlantic coast," says U.S. Consul Raicht. This past May, after the *Halifax Daily News* ran several sympathetic articles on the protesters, the great majority of phone calls to the paper were supportive of the subs' presence in the Harbour.

"Halifax people sometimes take their involvement with the military here too seriously," says one unidentified Committee member. "I wish they could see how far wrong we've gone with nuclear arms."

C

ALL THE FUN YOU CAN STAND, \$200*

Try it. If you can do everything your Dalplex Membership entitles you to, you should win a gold medal at the Olympics.

Or you should collapse in a heap.

Racquetball and squash, swimming, diving and jogging — no charge. Basketball and volleyball, weight lifting and Hydragym — no charge. Saunas and lockers, even skating at the Dal Arena — absolutely free with your membership.

So why pay to join and then pay to use?

Join Dalplex.

And run, hit, lift, push, pull, swim, stretch and sweat 'til you drop.

Or win a medal.



MINIMIZE YOUR MAXIMUM AT
dalplex
For complete details:
424-3372

*Annual individual membership.
\$325 for families. Reduced rates
for Senior Citizens, Dal Alumni,
outside students and groups.

Ample parking available.

CITYSTYLE

Just a phone call away

by Alec Bruce

The Halifax Helpline Centre sits in one of the backyard portables of the Volunteer Bureau at the corner of Oxford and Coburg streets like a haunted mobile home. When the door is shut, you can almost imagine yourself stranded in some remote, arctic outpost. In a corner stands a makeshift pantry with most of the trappings of self-sufficiency: Coffee, tea, canned goods, dry goods and a first aid kit. On the walls hang city maps, schedules, lists, time sheets, posters and one curious homemade collage of colorful shapes and slogans urging you to "hang in there." Over the two work stations hangs a tiny, frosted-glass window utterly useless except as a source of some natural light. If it weren't for the persistent flickering of the phone lights, you'd almost swear there wasn't a soul for miles around.

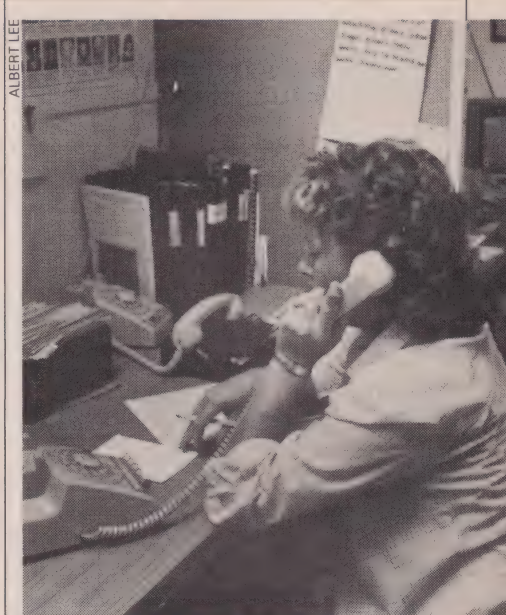
But tonight, the summer sun is shining gloriously, and Dan and Gloria have propped open the Centre's door. "It's a beautiful evening out and that sometimes makes a difference," smiles Gloria. "We don't usually get many calls on nights like this." And so Dan and Gloria enjoy a rare tea and cookie break and begin to reminisce about the Centre, their experiences here, and what first prompted them to become telephone lineworkers for Metro's only

round-the-clock out-reach service for the down-hearted, the lonely and the lost.

"Sometimes you ask yourself why you do this week after week," says Gloria. "Sometimes you get really depressed." "Sometimes you know you've got someone on the line who is a chronic case and you know you really can't do anything about it... you can't do anything for him," adds Dan. "But then," says Gloria, "it also makes you glad of your own ability to cope with life... and there are times when you're absolutely sure you're doing some good."

The Halifax Helpline Centre has been active since 1969 serving Halifax, Dartmouth, Bedford and some outlying parts of Halifax County. It began as the community service branch of the Volunteer Bureau, an organization dedicated to promoting volunteerism in society and finding positions for able volunteers. In the early days, the Helpline received roughly 200 calls a month. Now it gets more than 2,000 calls a month. "I don't think that the increase has much to do with more people out there becoming troubled," says Bev Gaugin, the Centre's volunteer staff coordinator. "I think it has more to do with people becoming more aware of what we do here."

With roughly 100 volunteers manning three phone lines in four-hour shifts 24 hours a day, the Centre is able to put any caller in touch with one of 345 community services in the metro area ranging from Alcoholics Anonymous to the Victoria General's VD clinic. The Centre is funded by Halifax and Dartmouth Cities, Halifax County, Bedford, the United Way and the Protestant Youth Foundation. A three person staff



On call at Halifax Helpline

is responsible for administration, public relations, fund raising and general housekeeping. But the centre relies heavily on its volunteers. "We really believe in the volunteer ethic here," Gaugin says. "Our volunteers man the phones, deal with the day to day problems of listening to and soothing agitated callers, and making the connection with various other agencies."

Gloria and Dan are engaged to be married, and they work the lines as a couple. Both work for the Department of National Defence, and after a hard day, they often don't feel like spending their evening listening to troubled souls. "The real problems begin when you discover you can't wind down when you get home," says Gloria. "Sometimes

Need help?...

Only a few of the 345 community services the Helpline Centre can put you in touch with:

Alcoholics Anonymous — P.O. Box 8162, Station A, Halifax, N.S. B3K 5L9. Phone: 422-5875.

Atlantic Child Guidance Centre — 1464 Tower Rd., Halifax, N.S. B3M 4L4. Phone: 422-1611. A community-based outpatient mental health service dedicated to helping troubled children and their families.

Bethany Home — 980 Tower Rd., Halifax, N.S. B3H 2Y4. Phone: 422-5900. Home for unwed mothers.

Big Brothers/Big Sisters of Dartmouth-Halifax — P.O. Box 307, 8 Ochterloney St., Dartmouth, N.S. B2Y 3Y5. Phone: 463-2232.

Bryony House — P.O. Box 3453, Halifax, N.S. B3J 3J1. Phone: 423-4616 (office); 422-7650 (crisis line). Shelter for

emotionally and/or physically battered women and their children.

Canadian Human Rights Commission — Lord Nelson Arcade, Suite 212, 5675 Spring Garden Road, Halifax, N.S. B3J 3J2. Phone: 426-8380.

Canadian Mental Health Association — Dartmouth Branch, 73 Alderney Drive, Dartmouth, N.S. B2Y 2N7. Phone: 463-2187.

Canadian Red Cross Society — Halifax Branch, 1940 Gottingen St., Halifax, N.S. B3J 2H2. Phone: 423-9181.

Dalhousie Legal Aid Service — 5557 Cunard St., Halifax, N.S. B3K 1C5. Phone: 423-8105.

Family S.O.S. — 5614 Fenwick St., Halifax, N.S. B3H 1P9. Phone: 423-4380. Any parent in a difficult or stressful situation may be referred through family doctor or social worker. Parent-aid support service.

Gay Alliance for Equality — P.O. Box 3611, South Station, Halifax, N.S. B3J 3K6. Phone: 429-4294.

Halifax Adult Service Centre — 3430 Prescott St., Halifax, N.S. B3K 4Y4. Phone: 454-7387. A vocational training program for mentally retarded adults.

Halifax Regional Welfare Rights Organization — 2164 Gottingen St., Halifax, N.S. B3K 3B4. Phone: 423-2597 or 422-6424.

Established to serve the disadvantaged families and individuals in the area.

Homes for Independent Living — 2505 Oxford St., Halifax, N.S. B3L 2T5. Phone: 422-8268. A transitional group home for physically disabled adults whose concern is to promote their own independence.

Hope Cottage — 2435 Brunswick St., Halifax, N.S. B3K 2Z4. Phone: 429-7968. Hope Cottage helps meet the needs of homeless men in Halifax by the provision of food, emergency clothing and referral to overnight accommodations.

Mental Health Halifax — 5867 Spring Garden Rd., Halifax, N.S. B3H 1Y2. Phone: 422-3087.

you think you're going to wake up the next day and recognize some name in the obituaries." But they're nonetheless committed to the Centre. "I think what keeps you coming in," explains Gloria, "is the question: What if it were me or my dad or mom needing help? You really have to like people and want to help them."

Bev Gaugin agrees a lineworker must be a very special person. "We look for dependability, maturity, emotional stability, warmth and an ability to remain sympathetic with, yet detached from, callers in our volunteers," she says. The Centre puts prospective lineworkers through a rigorous series of tests and a training program before allowing them to actually man the phones. All volunteers must be over 19 years of age and they must come to the Centre bearing references. They attend a weekend human relations course on such weighty subjects as listening and communications skills, value clarification, role playing and general administration. The most important thing the Centre teaches lineworkers is open-mindedness. "It is very important that all the volunteers remain non-judgemental," Gaugin says. "They must understand they are only the people at one end of a phone call. They can't possibly know what's going on in a caller's mind."

"Being open-minded is as important as being detached from callers," says Gloria. "You have to remain detached in order to preserve your own sanity. But you have to be open-minded in order to help someone in need."

"Many lineworkers get burned out simply because they get too involved... make too many judgements... tortured because they can't make things perfect or change a caller's mind about something," adds Dan.

But according to Gloria there are some calls you simply can't shrug off. "The suicide threats... the ones you're absolutely sure about can be devastating," she says.

Gaugin says the Centre receives roughly 100 suicide threats a year and for the most part, there's really nothing a lineworker can do about these. "There's really no way of knowing who is serious and who is just looking for some attention," she says. "We teach our volunteers to take every call seriously."

Gloria remembers her first suicide threat at the end of her first solo shift over six years ago. Over the years she's received about ten more, but, she says, you never really get used to them. "You feel really lost... as if there's nothing you can do after all is said and done." Part of the frustration stems from the fact the Centre doesn't have a proper tracing system plugged into the various police departments in the area. "We don't have a locking device that can

locate a call... If we need anything, we really need *that* very badly. We could locate a call in minutes and get the proper help."

But the serious suicide threats are actually only a small minority of the calls the Centre receives in a given month. And the sheer variety of complaints, problems, needs and wants coming from callers makes it impossible to say exactly what type of people the Centre helps. "What kind of calls do we usually get? You name it, we get it," Gaugin says.

Gloria remembers the time she was occupied with a suicide threat and had to put the caller on hold to deal with another caller who wanted to complain about the high price of bananas. "We

get ladies with cats up trees; people who simply want information about something. Sometimes you go from the sublime to the ridiculous," she says.

What really drives a lineworker crazy, says Dan, are the prank or obscene calls. "You may spend hours with one caller on some very serious matter only to discover they're pulling your leg."

For the most part, however, lineworkers learn to tell whether or not a caller is legitimately concerned about something. "The importance of this Centre," Gaugin says, "is that we're a confidential service. You don't have to give your name. Often we're the first step for someone seeking professional help." **C**



IMAGINE, A TURBO SWITCH TO SLOW DOWN TO THE COMPETITION.

If you have very definite ideas about the kind of personal computer you need, you'll find it in our showroom.

The Sperry PC.
It's fully compatible with

IBM software.
What runs on IBM runs on Sperry.
Only better.
And 50% faster.
But that's not all.
With a flick of a special 'turbo' switch, you can

gear down for the IBM programs that can't run at Sperry's high speed.
Make a pit stop at our showroom.
See the Sperry PC for yourself.

WHAT THE PC SHOULD HAVE BEEN IN THE FIRST PLACE.

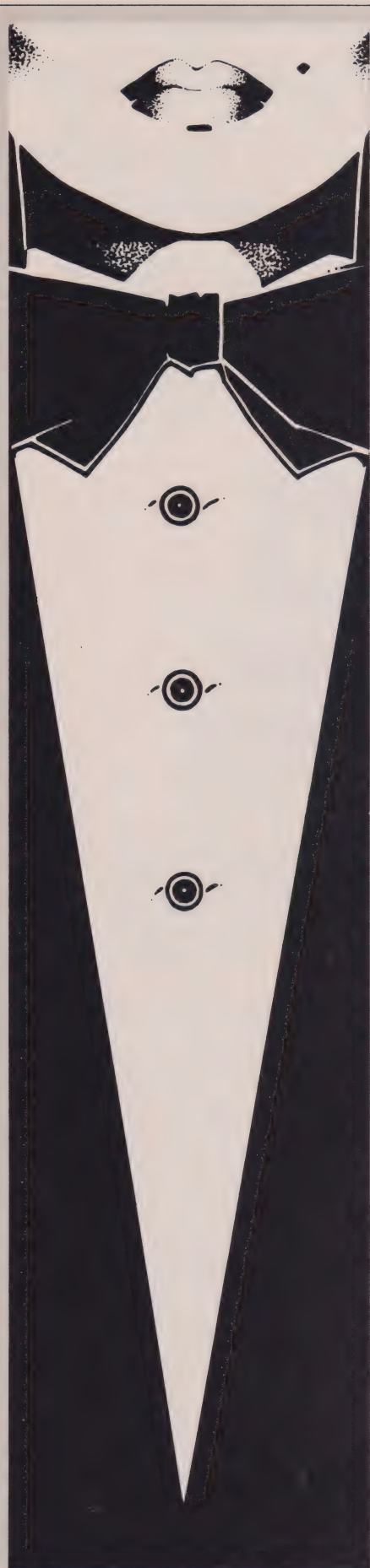


Halifax
Office
Products

For Authorized Sales and
Service Phone Now
429-2679
5445 Rainne Drive
Halifax, N.S. B3J 1P8



SPERRY PC
Authorized
Distributors
Dealer Inquiries
Welcome.



GADABOUT

ART GALLERIES & MUSEUMS

Art Gallery of Nova Scotia. Sept. 14-Nov. 4. *From The Heart.* A selection of 297 artifacts organized by the National Museum of Man from the collection of the Museum's Canadian Centre for Folk Culture Studies. Made possible by the generous assistance of The Allstate Foundation of Canada. 6152 Coburg Road, 424-7542. Hours: Mon., Tues., Wed., Fri., Sat., 10 a.m. - 9 p.m.; Sun., 12 p.m. - 5:30 p.m.

Dalhousie Art Gallery. Continuing to September 30. *The Non-Figurative Artists' Association.* This exhibition focuses on the development of abstract painting in Montreal in the late 1950s, as reflected in the work of members of the Non-Figurative Artists' Association 1955-1961. Included in this exhibition are works by Fernand Leduc, Guido Molinari, Paterson Ewen and others. Organized by Sir George Williams Art Galleries with the assistance of the National Museums Corporation of Canada.

Ben Shahn: Photographs. Fifty photographic works by American artist Ben Shahn, taken in the late 1930s for the Farm Service Administration. Organized and circulated by the University of Southern Maine. 6101 University Ave., Hours: Tues. - Fri., 11 a.m. - 5 p.m.; Sat. and Sun., 1-5 p.m.

Dartmouth Heritage Museum. Aug. 27-Sept. 16: Oil paintings by Roger Noughart. Sept. 17-Oct. 7: *Seas* - Mixed media group of painters. 100 Wyse Road. For information call 421-2300. Hours: Mon.-Fri., 9-9; Sat. 9-5; Sun., 2-5.

Mount Saint Vincent University Art Gallery. Continuing to September 16. Downstairs, *Woven Forms: Sculptural Figures* by Dawn McNutt, Dartmouth. Upstairs, *Cancelled Icons*, jewelry by Pamela Ritchie, Halifax. Sept. 21-Oct. 14, Downstairs and Upstairs, *The Hand Holding the Brush: Self Portraits by Canadian Artists.* Courtesy London Regional Art Gallery. Bedford Highway, 443-4450. Hours: Mon.-Fri., 9 a.m. - 5 p.m.; Tues. till 9 p.m.; Sat. and Sun. 12-5 p.m.

TUNS, School of Architecture Gallery. Through September. *ARS Sacra '84 Celebration.* Exhibition of visual arts in commemoration of the visit of His Holiness Pope John Paul II to Halifax. Spring Garden Road. Hours:

Mon.-Fri., 9 a.m.-5 p.m. For information call 429-8300.

Anna Leonowens Gallery (N.S. College of Art & Design). Sept. 4-14. Gallery I: Walter and Elaine Ostrom - *Flowers - a Collaboration.* Gallery II: Judith Mann - drawings and paintings. Gallery III: Beaty Popescu - installation. Sept. 18-Oct. 12. Gallery I: *Faculty Collections Exhibition:* Organized by Riduan Tomkins. Sept. 24-29. Gallery II: David Zeiset - recent work. 1891 Granville Street. Hours: Tues. - Sat., 11 a.m.-5 p.m., Thurs. 11 a.m.- 9 p.m.

MOVIES

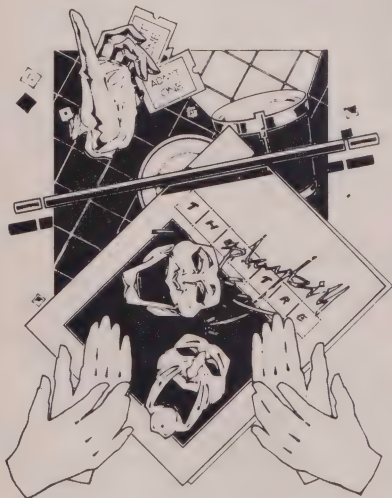
Rebecca Cohn Auditorium. Dalhousie Arts Centre. Travelogue Film, Sept. 11: *Egypt: Open Borders*, begins at 8 p.m. Travelogue Film, Sept. 26: *Europe by Train.* Sept. 30, *Fanny and Alexander.*

Wormwood's Dog and Monkey Cinema. To Sept. 3: *That Sinking Feeling*, directed by Bill Forsyth, Scotland. A group of unemployed Glasgow youths down on their luck decide to steal several hundred stainless steel sinks. Sept. 1 & 2: *Taxi Driver*, directed by Martin Scorsese, U.S.A. Sept. 4-6: *A Hard Day's Night*, directed by Richard Lester, Great Britain. Lester introduced the real Beatles in the best movie musical of the decade. Sept. 5: *Flamenco at 5:15*, directed by Cynthia Scott. Sept. 6-9: *Seven Samurai*, directed by Akira Kurosawa, Japan. A village of farmers who are being terrorized by bandits decide to hire a samurai to fight for them. They find an old samurai who in turn finds six others willing to follow him. Many fights follow and the village is saved. Sept. 7-9: *Hookers on Davie*, directed by Janis Cole and Holly Dale, Canada. Using radio mikes and a hidden camera, Janis Cole and Holly Dale have filmed eight male and female prostitutes who work the so-called "prostitution capital of Canada," a tree-lined residential street in Vancouver which has become a drive-in brothel with up to 150 prostitutes active at any one time. Sept. 7-13: *La Balance*, directed by Bob Swain, France. This film won three French Oscars. Sept. 7-20: *The Wars*, directed by Robin Phillips, Canada. Taken from Timothy Findley's award-winning novel, the film, like the book, presents fragmented images of The Great War as grotesque and absurd. Sept. 12: *Dream of a Free Country*,

directed by Kathleen Shannon and Ginny Stikeman. This film is about the women of Nicaragua who helped overthrow the Somoza dictatorship in 1979 and who are continuing the struggle for social and political change. Sept. 13-16: *Popeye*, Directed by Robert Altman, U.S.A. Sept. 19: *My Urban Garden*, directed by Polly Bennell. This film shows that lack of space and poor soil quality need not be obstacles to a successful garden. It will appeal to both novice and experienced gardeners. Sept. 21-23: *Born in Flames*, directed by Lizzie Bordon, U.S.A. This film is set in the future in New York City, ten years after the Social Democratic War of Liberation. The Social Democratic Party that women had supported has not fulfilled its promises. Sept. 21-27: *Betrayal*, directed by David Jones, Great Britain. Sept. 28-30: *The Falls*, directed by Peter Greenaway, Great Britain. A violent unknown event (VUE) has struck the world, leaving behind some 19 million survivors, of whom the film briefly catalogues 92 case histories, chosen on the apparently random basis that their surnames all begin with the letters "fall." To check show times and prices, call 422-3700.

IN CONCERT

Rebecca Cohn Auditorium. The National Ballet will be appearing at the Rebecca Cohn Auditorium from Sept. 19 through 22.



CLUB DATES


Teddy's. Piano Bar at Delta Barrington Hotel. Continuing to Sept. 15: *Kim Bishop*. Hours: Mon.-Sat., 9 p.m. - 1 a.m. Happy hour 5-7 p.m.
The Village Gate. 534 Windmill Road, Dartmouth. Sept. 3-8: *The Customers*; Sept. 10-15: *Under Cover*;

Sept. 17-22: *Crazy Jane*; Sept. 24-29: *Tense*. Hours: Mon.-Wed., 10 a.m.-11 p.m.; Thurs.-Sat., 10 a.m.-12:30 a.m.
Privateers' Warehouse. Historic Properties. Sept. 3-8: Middle Deck: *Little Al and the Survivors*, Lower Deck: *Notework*; Sept. 10-15: Middle Deck: *Amos Garrett*; Sept. 17-22: Middle Deck: *Mark Haines and the Zippers*. Hours: Middle Deck, 11-2:30 a.m. Lower Deck, 11:30-12:30 a.m.
Ladies' Beverage Room. 5675 Spring Garden Road. Sept. 3-8: *Terry Kelly*; Sept. 10-15: *Garrison Brothers*; Sept. 17-22: *McGinty*; Sept. 24-29: *Tony Quinn*. Hours: Mon.-Wed., 11 a.m.-11 p.m.; Thurs.-Sat., 11 a.m.-12:30 a.m.

The Network Lounge, 1546 Dresden Row. Sept. 10-15: *The White* — a live musical tribute to Led Zeppelin. Hours: Mon.-Sat. till 2 a.m.

SPORTS

The Nova Scotia Lawn Bowling Association will have lawn bowling events scheduled on Sept. 22 or 23 during the Joseph Howe Festival Games, St. Mary's LBC, Halifax. Sept. 1-3: Provincial Senior Women's B Soccer Championship, Halifax.
Metro Centre. Sept. 1. Canada Cup Hockey — Team U.S.A. versus Team Sweden. Game starts at 5 p.m.



me•rid i•an, n. the highest point of power, prosperity, splendour, etc; zenith; apex; culmination.

me•rid i•an, n. a treasure house of interior design, fine artisan wares, designer fashion, jewellery and accessories; an avant garde showcase presenting the work of 29 of Nova Scotia's finest designer/makers. **me•rid i•an, n.** the middle period of one's life, regarded as the highest point of health, vigor, etc.; prime.

me•rid i•an, n. a gracious home alive with colour, texture and line; a designer's delight offering inspiration, ideas and items to decorate you, your home, your way of life. **me•rid i•an, n.** a place or situation with its own distinctive character; distinctive character. **me•rid i•an, n.** the designer/maker store, located at The Brewery Market, 429-3932. Mon., Tues., Wed., Sat. 9:30-5:30 Thurs. and Fri. 9:30-9:00. Come create with us!

TAKE THIS TEST AND TAKE A STAND ON ADVERTISING

If you have ever used the information provided by any of these sources, give yourself a checkmark beside it.

- | | |
|---|---|
| <input type="checkbox"/> help wanted listings | <input type="checkbox"/> garage sale signs |
| <input type="checkbox"/> business cards | <input type="checkbox"/> furniture sale ads |
| <input type="checkbox"/> winning lottery numbers ads | <input type="checkbox"/> Sunday service listings |
| <input type="checkbox"/> yellow pages | <input type="checkbox"/> direct mail circulars |
| <input type="checkbox"/> weekly food special ads | <input type="checkbox"/> household products commercials |
| <input type="checkbox"/> sports events listings | <input type="checkbox"/> department store catalogues |
| <input type="checkbox"/> clothing sale ads | <input type="checkbox"/> real estate classifieds |
| <input type="checkbox"/> real estate signs | <input type="checkbox"/> movie theatre signs |
| <input type="checkbox"/> travel and airline ads | <input type="checkbox"/> community notice boards |
| <input type="checkbox"/> radio jingles for restaurants | <input type="checkbox"/> trademen's services listings |
| <input type="checkbox"/> subway posters | <input type="checkbox"/> auction announcements |
| <input type="checkbox"/> health and beauty aid commercials | <input type="checkbox"/> ads for college courses |
| <input type="checkbox"/> ads for special exhibitions | <input type="checkbox"/> bank rate posters |
| <input type="checkbox"/> paid political announcements | <input type="checkbox"/> store window sale signs |
| <input type="checkbox"/> energy conservation messages | |
| <input type="checkbox"/> public service ads for charities and foundations | |
| <input type="checkbox"/> entertainment listings | |
| <input type="checkbox"/> car commercials | |
| <input type="checkbox"/> recipe ads | |

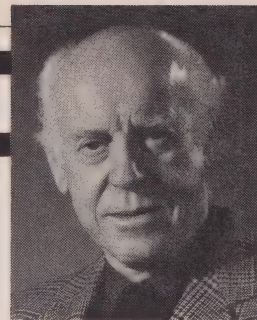
Find your total checkmarks to see what part advertising plays in your daily life.

Advertising is:

- 0-4.....an occasional reference
5-9.....a handy and useful tool
10-14.....a frequently used guide
15 and over...an essential service

FOR YOUR INFORMATION IT'S ADVERTISING

ADVERTISING ADVISORY BOARD



New is not necessarily better

By Donald Crowdis

There's a philosophical storm swirling around a house that stands kitty-corner across from the Public Gardens in Halifax. It's just a lonely, old Victorian house, but it is the subject — and catalyst — of a debate that has involved public officials, citizens' action groups, civic engineers, historians, students, mothers, children, lovers of old buildings and lovers of new ones.

The house is the Hart House, proposed for keeping as part of an historic streetscape, but scheduled for demolition to make way for highrise condominium apartments.

It has been said that there are two kinds of fools. One kind thinks that because something is old, it is good; and the other thinks that because something is new, it is better. Surely, none of us wants to see St. Paul's Church or Government House go in the name of "progress." And we certainly wouldn't say our current highway system is *not* an improvement on the old one. In fact, most of us would agree with the White Knight of *Alice in Wonderland* that the art of riding is keeping your balance. How is it, then, that we seem to have lost sight of this lesson over the Hart House. One reason is that this issue is more than mere dialectic: Powerful developers *want* the Hart property, and they're willing to pay for their prize. Debate and public hearings have become extraordinarily confrontational, cleaved into two camps of those who want to "preserve" and those who want to "develop."

But in spite of the furor, the issues are reasonably clear and important to enumerate: Does the integrity of our famed Public Gardens stop at an iron fence? Are new buildings always a greater good than the old ones they replace? Can heritage values be settled by simple arithmetic? Do buildings stand or fall on individual considerations, or do streetscapes and historical landmarks matter to this old city?

The fact is that the city has set limits for the size and height of new buildings in the Gardens area, but at municipal hearings last year it became apparent the city and its planners were more than willing to reverse previous zoning decisions in favour of

the new luxury apartments. The actors in this should all remember Calpurnia, Caesar's wife, who had not only to be virtuous, but had to be *seen* as being virtuous. The chilling result of Watergate in the mid-Seventies was an increase in cynicism about democratic government and, generally, about those in power. In this case, the Nova Scotian may well end up mistrusting the motives or the courage of the city fathers, city planners, developers and government. All the evidence points to the fact that the man-on-the-street is overwhelmingly in favour of protecting what remains of the Victorian neighbourhood surrounding the Gardens. Thousands have signed peti-

... the central question is whether or not Dalhousie University had the moral right to sell the land for development...

tions to that effect. In the present circumstances, if the condominiums are built, somebody will have made a good deal of money and a hefty cross-section of the public will feel that its concerns have been ignored.

But regardless of the City's decision to build the condos, the central question is whether or not Dalhousie University, the previous owner of the Hart property, had the moral right to sell the land for development. Exacerbating the problem is that the provincial government apparently believes that this is, in essence, a "local" issue, and it is unwilling to extend its mantle over the matter. But on examination,

the Public Gardens neighbourhood controversy is, either directly or by implication, fundamentally provincial in nature. The Heritage Property Act gives the provincial government the teeth it needs in circumstances like these. Halifax, after all, is Nova Scotia's provincial capital. The city is a creature of the province; and Dalhousie University is a creation of the province. It may indeed be that there is seldom such a case where the province should examine all the issues involved, but the Hart House controversy points to the need for government to act, not merely as a review board examining the fine print of some Act, but as an arbiter of important principles.

We often deplore Bluenose I going down as a coal barge on some West Indian reef. We tend to say, "Why didn't we do something?" And it may be that the Public Gardens would be better for being looked down on by wealthy apartment dwellers. But I don't think so. The list of old Halifax structures we wish we could have back is a long one, there is no need to make the list longer. The case made by the Friends of the Public Gardens (a non-profit organization) is that few of us realize what we have — what is still left to us. We must do everything in our power to keep the Gardens in its Victorian setting. There has been a fascinating suggestion that Halifax needs its own city museum. What better place to begin such a place than in the Hart House?

But whatever our opinions about the fate of the Hart House, there's no question the proposal to build luxury apartments on its streetscape has aroused interest, concern and anger. The issues the controversy has raised deserve debate until Halifax citizens are satisfied that, whatever the outcome, policies, procedures and official intentions are the result of prudent and democratic arbitration. If the case for ringing the Gardens with high-rise is a good one, time for debate and for all the facts to come out should be made available. Like the argument for the magical elixir of chicken soup... "It wouldn't hurt."

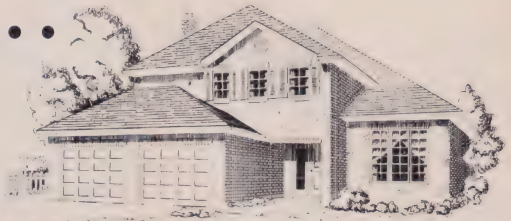
Donald Crowdis is the former executive director of the N.S. Museum.

We'd
like to help
you feel right
...at home

As a Metro-based company, we'd like to assist you in choosing a home in the area's foremost planned communities—Sheffield (Clayton Park) in Halifax and Colby Village in Dartmouth.

Selection . . .

Homes of outstanding quality for the new and resale market



Building Options

Use our full realty service in the selection of a homesite, a custom home design, a custom builder, a financing plan—or—in the choice of your own architect and builder.

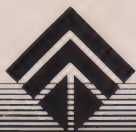
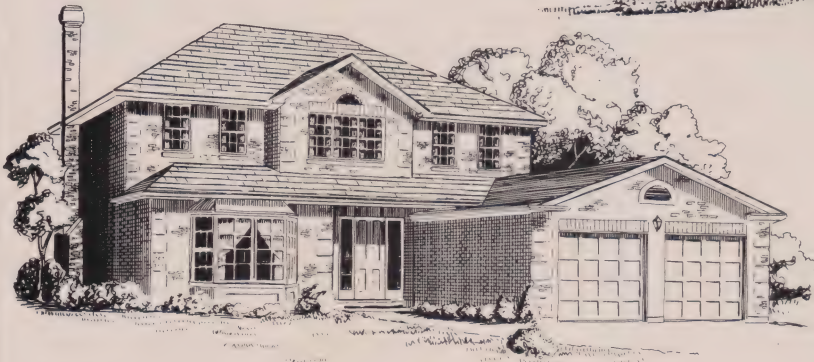


Building communities by building together.

Contact us for helpful relocation information.



artist's rendering



Clayton

Realty Limited

Halifax (902) 443-3052
Dartmouth (902) 434-1260

P.O. Box 2698, Dartmouth East Postal Station
Dartmouth, Nova Scotia B2W 4R4

Salmon wars flare up again on the Restigouche

A bitter battle of words between whites and Indian bands in northern New Brunswick over fishing rights appears to be heating up.

The salmon war," a bitter, simmering battle of words between whites and Indian bands in northern New Brunswick and Quebec that has, surprisingly, only once erupted into violence, is heating up again.

At stake is the future of the badly beleaguered Atlantic salmon as a species.

At issue is the legal and moral right of native people to freely harvest the resource.

In response to what became known as "the 1983 salmon disaster" in New Brunswick when it became vividly apparent that stocks were dangerously low, the federal Department of Fisheries and Oceans last winter hastily put together a salmon management strategy for the total east coast that severely limited the catches of both sport and commercial salmon fishermen.

Representatives of those two groups, however, expressed irritation that the stringent 15-point plan promised only that "negotiations" would be undertaken with the third user group, Indian bands, for a reduction in exploitation.

Those fears appear to have been well founded for there have again been reports of obvious and unchecked over-fishing by Indians in defiance of regulations and negotiated agreements.

Once again this year the Micmac Indians of the Cross Point Reserve on the Restigouche River are being singled out as the major culprits. The Atlantic Salmon Federation, which now boasts more than 55,000 members, mainly sports fishermen, alleges "blatant and indiscriminate" netting by the Micmacs and political cowardice on the part of the responsible authorities — Fisheries and Oceans and the Quebec government — in that regulations on fishing are not being enforced.

The band was allocated a season quota of 15,300 lbs. of salmon for 1984 with the usual stipulation that this should be considered a "food fishery" only and that the sale of salmon outside the reserve is prohibited.

Monitoring during July, ASF spokesman Edward LeBlanc says, revealed that more than 20,000 lbs. of fish were taken in one two-day period and much of it was offered for sale outside the reserve.

"They've been killing everything

going up the river . . . We estimate they will take eight to 10 times their quota . . . Anglers have been approached on the river by Indians with trunksful of 20 to 50 lb. salmon with yellow tags. Yellow tags mean they're not supposed to be marketed. These fish have been showing up in restaurants too."

The Cross Point Reserve has been the scene of by far the worst incidents in the dispute. In 1980 officials from the New Brunswick Department of Natural Resources attempted to block the trans-

with "Escarmouche a Restigouche," the lyrics of which were entirely sympathetic to the Indian cause.

For their part, Indian spokesmen have consistently pointed to historical precedent as their justification for uncontrolled exploitation of salmon. Before the European white man decided to plunder salmon in the oceans, they argue, millions of fish, enough for everyone and plenty for spawning purposes, entered the Restigouche River.

In a landmark case, however, in 1979, New Brunswick County Court Judge Earl T. Caughey ruled that the rights of Indians as aboriginal people, even those acquired by treaty, are not a defence against the enforcement of federal fisheries regulations.

Executive Director of the ASF, Dr. Wilfred Carter, suggests that the legal, cultural and political impasse can be overcome if Indians are given recognition as bona fide user of the salmon resource and agree to become an integral part of the total salmon management process. He holds up the Maria Indian



Blockade of the Campbellton Bridge

port of illegally caught salmon across the bridge joining Cross Point in Quebec and Campbellton on the New Brunswick side of the Restigouche. Claiming harassment, the Indians retaliated with a blockade on the bridge restricting northbound traffic. Enraged Campbellton residents responded with their own blockade to halt New Brunswick-bound traffic. The standoff ended peacefully.

In June of 1981, however, a raid on the reserve by fisheries wardens and Quebec Provincial Police, in which illegal nets were seized, turned nasty and much of the national media attention the violence attracted portrayed the Indians as abused underdogs.

New Brunswick Acadian singer-composer Edith Butler recorded the affair in verse and hit the French-Canadian charts

Reserve on Quebec's Cascapedia River as a shining example of what could be achieved universally. The Maria Band is gradually phasing out its native subsistence "food" fishery in favour of jobs in river management and the lucrative sport fishing industry.

"The Maria Indians are now a legitimate user group with a vested interest in keeping the salmon run healthy and by being an equal partner in the management and harvest of the resource."

Both Ottawa and the Quebec Government, however, appear reluctant to tackle head-on the complex and contentious question of whether historical aboriginal rights should take political priority over a requirement for Atlantic salmon conservation that appears to have become urgent. —Jim Gourlay

We're here when you want good television



Today you have more channels and choices than ever before.

Isn't it reassuring to know there's somewhere you can always turn for good, all-round programming?

CBC Television. From drama to information, sports to family viewing, our business is bringing you good television.

And we're glad you believe in that, too.



CBC Television

Look to us for good things

Marketing Island products abroad

What's the connection between Malpeque Oysters and P.E.I. potatoes? These products are both Island exports. But thanks to the Market Development Agency, these and other products are turning up in the most unlikely places all over the world.

A special shipment of Malpeque oysters helped keep delegates happy at the Democratic Party national convention in San Francisco in July. Catchy radio commercials continue to thump it into the heads of consumers in Toronto and Boston and elsewhere that P.E.I. potatoes are better than the average spud, apparently to good effect. A lobster-in-brine product from the Island is a big hit in Europe (sales jumping from 300,000 to 8 million in five years).

The connection between these successes is not just that they're Island exports, but that behind them is the invisible hand of something called the Market Development Centre — a government agency which has itself become a success at boosting Island products abroad.

It was created a dozen years ago as P.E.I. took the lead to correct a notorious weakness among Island businesses typical of east coast business generally — a lack of marketing expertise. The MDC would show the way — especially to small firms.

The concept caught a lot of attention (some provinces copied it), especially as the agency showed considerable expertise in penetrating markets. Now, just after a bad recession, the MDC is still tallying up more successes than failures.

With an annual budget of \$1.5 million supplied by the federal and provincial governments, the agency has a staff of 14 helping Island growers, processors and manufacturers crack the markets. Last year, for example, over 100 firms were assisted, plus some 35 commodity groups, marketing boards and government departments.

Jim Bliss, director of product development, cites the lobster-in-brine (whole lobster frozen in brine) produced by Northumberland Seafoods Ltd. as MDC's top success story, and a good example of what can be done to assist industry.

The program involved bringing eight Island lobster processors together to form a consortium, providing expertise in product research, packaging and marketing as well as in administration in the early years of the operation until the group, as Northumberland Seafoods, gradually assumed control of its own operation.

The Malpeque oyster marketing plan, implemented in 1976, has had similar

success. The brand name "Malpeque" was developed into a logo and more emphasis was placed on quality control. The product was then pushed aggressively at trade shows in the United States and Canada. The result was that the output increased from 1.5 million lbs. in 1976, to 2.7 million lbs. in 1981, with sales rising in the same period from \$2.5 million to 3.4 million.



Making Island products a big hit overseas

Now the MDC is in the process of moving into an extra role within a newly-established P.E.I. Development Agency, where it will assist in a market-led approach to industrial development designed to bring more private sector input into economic planning, which has traditionally been left to the internal machinations of government.

J.J. Revell, director of the School of Business Administration at University of P.E.I., a strong supporter of the MDC although he has a few misgivings about the P.E.I. Development Agency. "I am sceptical about private sector involvement in government economic planning," Revell says. "In fact, I am sceptical about government economic plan-

ning in general."

But Revell gives full marks to the MDC. "I liked the concept from the start, and it has succeeded because it took a no-nonsense approach to a very practical problem," he says. "Most Island firms are small, and need help in marketing. The MDC took them by the hand, showed them how to compete in the big leagues, and as a result many are succeeding in marketing outside the province."

Don Baker, general manager of the MDC and executive director of the marketing division of the P.E.I. Development Agency, says the province must continue to market aggressively to hold its position in areas where Island products have traditionally been strong, including the potato, oyster, lobster and tourist industries.

"We have to fight to maintain our position, to keep our product quality at a high level," says Baker. "This requires the right kind of appeal to the consumer, and to the trade. In this way, the MDC is a kind of service industry for our agricultural, fisheries, tourist and manufacturing industries."

"The MDC does not rely primarily on dollars, but more on the expertise of the staff," Baker maintains. "We provide the legs to Island industry to get the job done — attending trade fairs, working with ad agencies, developing marketing strategies. We will assist local firms up to 50 percent of the cost of this kind of promotion, but since most Island firms are small, it is

more a matter of showing them how and leading them along than expenditures of sizeable sums of money."

After seven years with MDC, Baker says he is pleased with the results but admits to some problems with maintaining long-term contracts on international markets. Another tough area for the MDC is the introduction of new processed food products against competition from multi-national companies.

The new P.E.I. Development Agency may or may not make an impact on the Island economy in the future, but the MDC already has. And it will continue to do what it does best — sell the product or show the producer how to do it.

— Bill Ledwell

Placentia Bay revisited

In the mid-Sixties, the federal government launched a program to resettle Newfoundland's outports in official "growth centres." Now, almost two decades later, how is the experiment working?

The day Royal Commission chairman Donald Macdonald announced the pressing need to overhaul the inshore fishery, Pius Power Sr. and Pius Power Jr. — late of Clatice Harbour and now of South East Bight — were out in their trap skiff checking their cod traps at the north end of Marticot Island. Their catch for the day: 4000 lbs. It was a fair haul but the collecting boat could take only 550 lbs. The following week their catch was down to 350 lbs. — scarcely enough to pay for the half-hour trip up Paradise Sound.

The Powers, no less than Donald Macdonald, know just how badly inshore fishermen are being squeezed by rising costs, falling catches and temperamental markets. In the last ten years the cost of fuel has quadrupled. A new cod trap costs a fisherman roughly \$3000 in total. Fish prices have failed to keep pace with costs and what is worse, it's just when the fishing is at its best in Placentia Bay that the fish caught are in least demand. The 'soft,' caplin-glutted cod of June was, in former years, pro-

cessed into codblook. This year codblook is unsellable and the National Sea Products plant at Arnold's Cove has served notice that the bay's fisherman must begin cleaning and icing their catch at sea. It's caplin the company's after and much of this year's catch of cod has had to be salted. The Powers think that the caplin is being fished out, much as the herring was fished out in the last decade. They resent, too, having to ice fish that is scarcely out of the water; and deny National Sea Products' contention that the independent fisherman's catch is inferior to the fish the dragger ships bring home after weeks at sea.

To hear the Powers talk, you'd think they'd give up fishing for good if they had the chance. In fact, just the opposite is true. When Clatice Harbour was resettled in 1966, the Powers were the last to leave; and when they did move, it was only to the 'Bight,' the nearest community to survive Placentia Bay's resettlement mania. They hung on at the 'Bight' all through the Seventies during a time when the community had no official ex-

istence. And they hung on long enough to see government policy change.

Talk of revamping the inshore fishery is nothing new to Placentia Bay; neither is the loyalty of the Powers to what even they admit is a dying profession. Placentia Bay went through its own bout of restructuring in the mid-Sixties. Three thousand fishermen and their families — half the population of the bay — moved from their isolated island homes to new Placentia Bay 'growth centres' like Arnold's Cove, Placentia and Marystown. In no other part of Newfoundland was the response to resettlement so enthusiastic; and nowhere else were people more quickly disillusioned. Promised jobs failed to materialize. Subsidies covered the cost of moving — but not the costs of setting up in a new location. Fishermen, accustomed to foraging, found it hard to adjust to the cost of food and services in their new communities. Resettlement had barely ended before people began to find their own solutions to problems: They began to move back to their old fishing berths and to the same inshore fishery that a year or two earlier had been loudly declared to be dead and buried in Placentia Bay.

Today in Placentia Bay, as many as 400 to 500 fishermen and their families fish out of old abandoned settlements. Some moved back out of sentiment. The vast majority, however, returned as a matter of necessity. The sad fact is, jobs



Resettling Newfoundland's outports: A failed experiment?

PETER GARD

are scarce in the main centres. A man with his wits about him and a will to work can still find work in the old harbours. The inshore fishery, no matter how tightly it is squeezed, is a better life than the dole.

The bay's inshore fishery has survived. The same cannot be said of the bay's unique fishing culture. The settings of the 30 Placentia Bay outports are spectacular. But the schools and churches are gone and so is much of what made the settlements delightful places in which to live. Tarpaper shacks have replaced the snug saltbox houses. The paths and meadows are overrun with alders. Ironically, many of the ruined settlements boast new government wharves. The settlements come alive in the summer, but once school starts the families go, leaving only a handful of oldtimers.

Many of the men with families would like to move back permanently. So far, few have found the means to do so. Pius Brennan and Kevin O'Toole have fished for 10 years out of the abandoned community of Little Paradise. Three years ago, Brennan's oldest child reached school age. Brennan moved his winter home to Dunville. This fall, O'Toole will do the same. In 1980, 450 former residents of Merasheen gathered together for a five-day reunion. There was talk for a while of re-establishing the island community. Though the reunions continue, the talk has died. The Lambes of Red Island struggled for three years to establish a school for three families who wanted to spend the winter in the community. Last fall a teacher was hired. But one of the families left and the experiment died. People's affection for their old communities remains. But as Merasheen reunion organizer Loyola Pomroy says, "It would take a hundred years to rebuild what was destroyed. It's not convenient the way things are now, but it's more convenient than starting over again. If people had their time back, they would never have moved, but what's the point of going back to some abandoned community?"

Royal Commission or no Royal Commission, if there is one thing to be learned from the Placentia Bay experience, it is that, if the inshore fishery has to die, it would be better it die a natural death rather than by the hand of politics. The forced restructuring of the Placentia Bay fishery in the Sixties did not solve the bay's problems. It aggravated them. It turned an albeit poor but well-ordered village into a hodgepodge of ramshackle fish camps, subsidized development and welfare settlements. "It doesn't bear thinking about," says Pius Power Sr. angrily of his own resettlement experience. It doesn't take a fortuneteller to know that more than one Atlantic fisherman will be echoing Power's sentiments should the Federal government press ahead with a new generation of resettlement schemes.

—Peter Gard



Jack Daniel Distillery. Named a National Historic Place by the United States Government

IF YOU COULD VISIT JACK DANIEL'S DISTILLERY, you would discover what makes our whiskey uncommonly smooth.



Filtered through ten feet of charcoal

You could taste the pure, iron-free water we use. Inspect our choice American grain. And watch us smooth out our whiskey's flavor—by filtering it through ten solid feet of charcoal before it is barrelled to age. Of course, you don't have to travel all the way to America to learn this. You can discover Jack Daniel's rareness wherever good whiskey is sold.



If you'd like a booklet about Jack Daniel's Whiskey, write us a letter here in Lynchburg, Tennessee 37352, U.S.A.

If choosing between life insurance and competitive interest rates has you tied up in knots...

get them both.



Up to now, it's often been a case of one or the other. You could either buy life insurance protection for your family or put money away at competitive interest rates.

Now you can have both with New York Life's new TARGET LIFE policy.

This plan provides \$100,000 or more of life insurance protection and at the same time it builds a fund for your retirement, for your children's education, or whatever your target. TARGET LIFE may be the most flexible plan you've ever seen.

- You decide each year how much you can afford to put into the policy. There are no fixed premium payments. They can be increased, decreased, stopped and renewed.
- You decide how your payments are allocated. How much goes towards insurance protection; how much goes towards building your fund which earns tax-sheltered

interest at competitive rates. And you can vary these allocations at any time.

- You decide if you want to make cash withdrawals or borrow against the policy.
- You decide if you want to insure family members or even business associates under the same policy.

As an added feature TARGET LIFE provides you with an annual statement showing an accurate picture of your policy benefits. It details interest earned, life insurance protection and fund values.

So TARGET LIFE not only keeps you from getting tied up in knots, it makes planning your financial security a whole lot easier.

Why not get all the details today. Ask your New York Life Agent.



"Ask me"

Over 125 years in Canada.

Life, Group and Health Insurance, Annuities.

Vancouver: (604) 685-7364, Edmonton: (403) 428-1033, Calgary: (403) 269-4365,

Saskatoon: (306) 652-3541, Winnipeg: (204) 942-6311, Toronto: (416) 598-3311,

Ottawa: (613) 598-3900 Montreal: (514) 844-3373 or 327-7174,

Quebec City: (418) 529-0486, Halifax: (902) 425-6100.

Or write: 121 Bloor St. East, Toronto, Ontario M4W 3N2

An eight course meal and costumed connoisseurs

Recently the Commanderie de Bordeaux à Halifax hosted a group of Chateau owners representing the Grand Conseil of Wine in Bordeaux, as well as representatives from a number of other North American Commanderies.

The Commanderies have their historical origins in the early 14th century. They were created by the King of France as parties of knights dedicated to defending religious pilgrims on medieval highways. As the wine growing regions largely provided the areas of hospitality for these pilgrims, the knights became associated with these districts. In Bordeaux where wine, commerce, politics and history are one and the same, these knights became more associated with the vine than the cross, and the Knight Commandeurs of Bordeaux eventually evolved into an order designed to disseminate the culture, the knowledge, and the appreciation of the wines of Bordeaux.

Commanderies have been established in a number of major cities in the world and their rosters include many famous people. There are 35 Commanderies spanning the world, and it is Bordeaux' intent that no further ones will be created. During their stay here, the guests were treated to Maritime hospitality and had the opportunity of sharing both the culture and history of our region in a week-end complimented by superb food and great wine.

The key event was a dinner at the Fortress of Louisbourg, for which the Commanderie invited a French-born chef, Bernard Meyer, to orchestrate preparation of the food. The Commandeurs were dressed in 18th century costume and the members of the Grand Conseil in medieval robes. A champagne reception was followed by an authentic eight-course, 18th century dinner featuring the haute cuisine of France. Each course was complimented by a wine from Bordeaux, chosen specifically by the Chateaux owners for this occasion.

It was an unrivaled opportunity for Frenchmen from a region steeped in tradition to see something of their colonial



PHOTOS BY PETER BARSS

M. Bernard Meyer, chef at The Grand Dining Room in Halifax and member of the Cuisinaire de France (an organization devoted to the preparation of authentic French meals of different historical periods), prepared the eight course 18th century haute cuisine at Fortress Louisbourg. Here, "gateau de foie blond de Canards aux truffles noires Monsieur Mignon" combines black truffles with liver of corn-fed duck marinated in port wine and Armagnac.

All eight courses were prepared from original creations of 18th century chefs; the result was a "symphony of food and wine."

history from the period when the great Bordeaux Chateaux were beginning to emerge as separate entities.

Attending the event were the Grand Master of the Grand Conseil, the Baron Thierry Manoncourt and his wife, the Secretary-General of the Grand Conseil, Roger LeMelletier and his wife, Jean-Paul Gardere of Chateau Latour, the Becots of Chateau Beausejour, and other representatives from the Medoc, Graves, Guyene, Sauternes, Ste. Croix-du-Mont, Pomerol, Fronsac, Loupiac, Montagne de-St. Emilion and the Consul General of the Gironde, Monsieur Andre Cazes, who is also the owner of Chateau Lynch-Bages. From the United States there were Julius Wile, who is the Chairman of the Culinary Institute of America and Mr. Robarts, a well-known wine columnist from New York. Quebec City was represented by its Grand Master Pierre



Cazalis and his wife; Montreal, by its Grand Master Jean de Brabant; and Ottawa by Henri St. Laurent.

Besides the dinner at Louisbourg, Keltic Lodge provided a magnificent setting for the marriage of well prepared Nova Scotian Seafood and Bordeaux wines.

After returning from Cape Breton, the Commanderie was hosted by the Tall Ships and subsequently by the Canadian Navy at a gala dinner held in the Wardroom at Stadacona.

Both Bordeaux and Halifax are maritime cities and the overall effect of sea, history, tradition, and ceremony, as well as the fraternal bond of wine was not lost on the Bordealais.



THE GOOD LIFE

Before a champagne reception at l'Hôtel à l'Epée Royale, Louisbourg, 60 guests, most of them dressed in period costume, enjoyed a brief walking tour of the fortress. Many of the guests from France found the banquet a unique chance to experience a part of their colonial history first hand. Guests included M. Pierre Cazalias, Grand Maître, Québec (left), M. André Cazes, Conseil General de la Gironde, mayor of Pauillac and owner of three chateaux (centre in wine robe), Baron Thierry Manoncourt (far front right), Grand Maître of the Jurade de St-Emilion who owns Chateau Figeac, who represented the Academie du vin de Bordeaux.

Dr. David King, Grand Maître, Commanderie de Bordeaux à Halifax, leading the guests to dinner at l'Hotel de la Marine, is welcomed by hostess Matilda Le Blanc.



In addition to a wine steward and wine waiters, the sixty guests were served by three hostesses and ten waitresses. Rita Wall, manager of l'Hotel de la Marine and l'Hôtel à Epée Royale, assigned one of her waitresses to each of the ten tables. All were dressed in period costume.

As the sun set over Louisbourg on a hazy evening guests made new acquaintances and renewed old ones at a champagne reception at the l'Hotel à l'Epée Royale. Above (l-r) M. Jean-Paul Gardère, Chateau Latour, Commanderie des Bontemps de Medoc et des Graves; M. Christian Medeville, Chateau des Justices, Commanderie du Bontemps de Sauternes-Barsac; and M. Primo Grando, Chateau la Croix de Mouchet, Les Vignerons de Montagne-St. Emilion. They are seen chatting with Mrs. Karen Mann, Commandeur, Halifax Commanderie.



During the Middle Ages, Commanderies were formed to assist people on religious pilgrimages by providing wines, food, and hospitality — as well as protection. Today there are thirty-five commanderies, who share the good cheer that accompanies the pleasure of a discriminating palate. Shown here are (l-r): M. Rémy Creffier, Chateau Launay, Connetablie de Guyenne (vintners of Entre Deux Mers); Madame Jacqueline Boutet, Commanderie du Québec; M. Jean-Paul Gardère, Chateau Latour, Commanderie du Bontemps de Medoc et des Graves; Mr. Donald MacDougall, Commanderie à Halifax; Mrs. and Mr. Edward Stanton, executive secretary, Commanderie de Bordeaux, United States.

Although the Knight Commandeurs and other orders that protected pilgrims from highwaymen in the Middle Ages became secularized over the years, the early protectors bore strong allegiance to the cross. Above, Dr. Carl Abbot, Halifax Commanderie, dines dressed in an authentic 14th century bishop's robe like those worn by the men of the cloth who welcomed medieval pilgrims in from the highway. With Dr. Abbot is Madame Bonny, Chateau Sigognac, Commanderie du Bontemps de Medoc et des Graves, who is also in 14th century dress.



THE GOOD LIFE

The eight wines served at the banquet were chosen by chateaux owners in France to match each of the eight courses on the menu. The appropriate wine is poured before each course so that it may be appreciated by itself and then again in combination with the food. Wines are served "in cadence" starting with the youngest white wine and ending with the oldest red wine. Above, the Honourable Ronald S. Russell and Mrs. Anne King of Commanderie de Bordeaux à Halifax are about to sample Chateau Loudenne '82. Chateau Loudenne, in the north Medoc region, is owned by Gilbey's, producers of the well-known gin.



Mr. Robert Weary, president of the Bowater Mersey Paper Company, Commanderie à Halifax, stands to admire crayfish torte presented by M. Roger Ruel, Somellier (wine steward) of St. Pierre et Miquelon. The torte combines crayfish tails imported from France, baby mushrooms, and puree of fennel, topped with a quail egg poached in red wine. The candle lit lantern "marries the past and the present by reminding guests of the old ways of catching crayfish along the banks of rivers in France."

Peter Neal, Commanderie à Halifax, and Ellen Hrubsa, receive Chef Bernard Meyer's presentation of the "Torte soubise au fenouil et l'oeuf de caille pôché à la crème de Barsac." The traditional artistic presentation of each course dates back to the 18th century cuisine of French nobility. Just as a wine connoisseur enjoys the sight and bouquet of a fine wine before it is tasted, dinner guests experience each course aesthetically, before the food is served.



STRICTLY BUSINESS

Supplying the offshore: Initiative is key

by Jack Farnham

The competition is tough in the offshore supply business, but it's a seller's market. The oil industry is buying goods and services from local firms despite some impressions to the contrary. For the firm wanting to do business, this is your big chance. As long as you follow a couple of hard rules — find out what the big buyers want and be prepared to deliver high quality on time.

A senior specialist in Gulf Canada's Industrial Development Division drove these points home when I talked to him recently in Calgary. He said he could not overemphasize the importance of interaction; the buyer must know the supplier's capabilities and the supplier must learn what the buyer needs. Initiatives for this kind of direct contact can be developed through personal sales calls, letters, and by attending major trade shows such as CORE (Canadian Offshore Resources Exhibition).

He says the supply business in Alberta grew because the petroleum industry wanted a competitive and reliable domestic source, close to its operation. The local business community responded to the challenge by first getting the facts on the industry: How it bought, from what sources, and whether the major firms were buying outside of Canada.

What local industry discovered was that price is a very important part of any transaction but other things affect the decision to buy: Quality, delivery time, and reliability as well as assured supplies and related services. With the facts in place, business knew what had to be done to compete.

The oil industry is like any other business in today's close market. New ways of reducing costs are being tested every day. The automobile industry is an example; it is getting suppliers to provide a continuous inventory rather than building its own stockpile of components. The car makers use a just-in-time system that requires deliveries every day or two instead of larger shipments every month or quarter. Both sides are helped; the supplier gets paid on delivery and the manufacturer doesn't have to shell out for a big inventory that gathers dust and interest charges.

The idea might be useful in doing business with the oil firms if the items are used regularly and in quantity and it does illustrate how innovative ideas re-

duce costs and inconvenience.

Suppliers may be pleasantly surprised at the response from major companies when the salesperson arrives ready to do business and armed with all appropriate facts and figures.

The manager of purchasing for Shell Canada Resources, Ed McMaster, says the oil companies would be delighted to do more and more business in the Atlantic region. He said that most if not all the major firms have supplier development programs and are on the lookout for good products whether in metal fabrication, software, steaks, or linen supply.

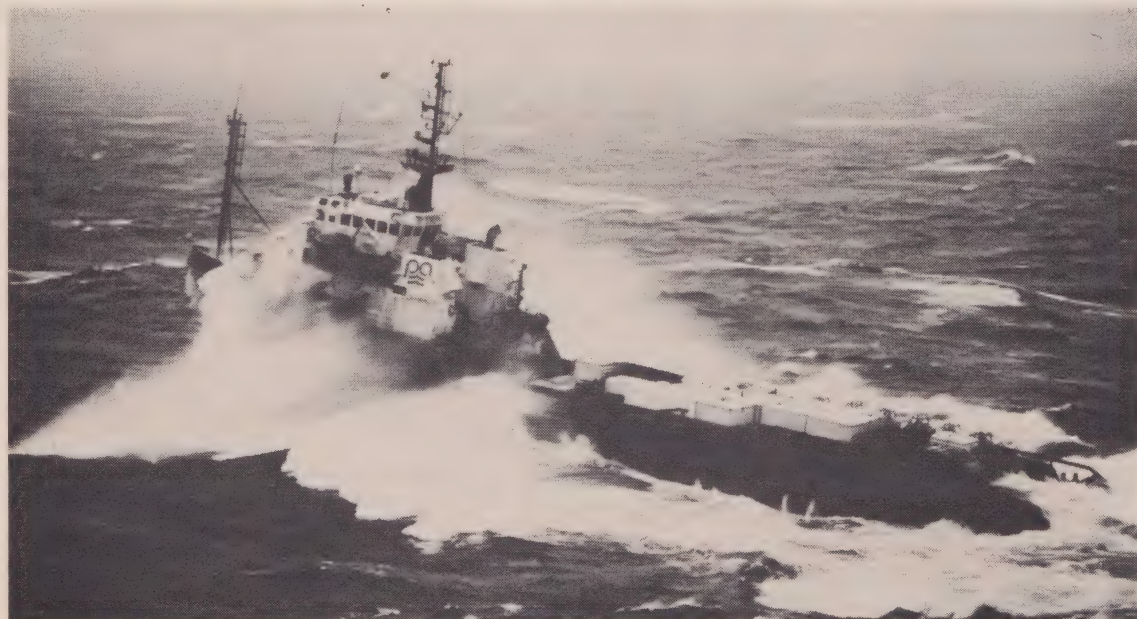
The oil people say the suppliers in this region should look beyond their own shoreline because there are opportunities around the globe that far exceed the business potential of east coast energy. In recent times, capital spending on the Beaufort Sea drilling program, for example, included many millions distributed in Atlantic Canada for goods and services.

Last spring, one firm (Gulf Canada) spent many hundreds of thousands of dollars for equipment used in its summer program in the Beaufort. Its drillship, the Kulluck, is sited a long way from Nova Scotia but its mooring gear was provided by suppliers in Halifax/Dartmouth.

Inevitably, cost was the deciding factor in that transaction. But the potential supplier didn't let the grass grow under his feet. He flew to Calgary to show the

company how his equipment could perform. With that kind of attention, his firm will get a certain shot at bidding on future needs and other drill companies will be receptive too: A good reputation is positive gossip in any trade.

The mention of cost brings up a message to paste inside your skull; many suppliers across Canada make the mistake of thinking the oil companies can afford to pay any price. After all they get government subsidies so money



Supplying offshore industries is a rough business

BALDER OFFSHORE CANADA LTD.

STRICTLY BUSINESS

shouldn't be too much of a consideration, should it? Wrong! An executive of one of the majors says his company built up many billions in assets by looking after its corporate dollars and getting value for every buck.

So, back to the marketplace where the buyer does business wherever he can get the best deal in quality, service and price. You match the competition — or no sale. And if you do match the competition, you can look forward to the next step — selling to the international petroleum trade while using the Canadian oil industry as a learning process.

There are suppliers in this region who remain unconvinced that the big companies want to do business with them. They feel they are dealing with a colossus half a continent away. While the idea may not be true, the impression is understandable; up to a year and a half ago the activity was in Alberta. That is changed and the action is here in the east and you can talk face-to-face with the oil company buyers.

If conditions are favourable, the big companies *want* to do business here and they are aware that governments in this area want them to spend their supply and service dollars on the Atlantic shores. The welcome mat is out but you have to

work within your own capabilities. Rod McGrath and John Ridsel, of Petrocan, told me that a supplier has to be realistic about what he can do. For instance a small fabrication shop shouldn't bid on heavy assembly work nor compete in specialized tooling or drilling aids unless it has the goods and preferably some experience in that category as well.

Both men agree that there are many items that can be supplied in this region and the industry in general knows that provincial governments are not satisfied with the percentage of business awarded to regional suppliers.

People in the Atlantic Provinces want a legacy of industrial growth and a stronger economic base as long term results of the offshore energy programs.

You don't find any argument about that view from company officials in Calgary. I asked Jim Livingstone why he seemed to know so much about the attitudes and problems of Atlantic Canada. His reply was that he was born and raised in Cape Breton and is a Mount Allison University alumnus. Gulf's manager of public relations, Len Bradley, is a native of Charlottetown. In Calgary these days, a lot of down east accents mix with the Texas drawl and some executives ask for rum rather than bourbon at the Petroleum Club.

Regardless of origin or inclination, executives and managers agree that you have to get out and dig for business; you need good salesmanship and a good

product you can deliver on time.

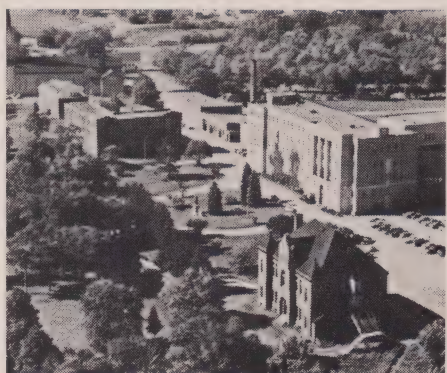
Let's look at the dark side and measure how you respond to disappointment. You are in business and you have just lost a bid for supplies or services to a major oil firm and you're curious because your price wasn't the lowest and the winner's bid wasn't the lowest either.

Do you sulk in your tent and mutter that you can't really do business with the big boys? Do you wonder why the government doesn't order the companies to place their business here?

That's the easy response, and a short sighted one. Make use of de-briefing which is the courtesy provided to you by companies when you don't get a particular contract. If de-briefing isn't offered automatically then ask for it, because it's the best and cheapest learning process around.

One successful bidder, who had a number of rejections earlier, says de-briefing is like having the services of a good consultant and all for free. The process tells you how and where you went wrong in cost, delivery, and timing and it shows that when your problems are corrected you will be among the aggressive competitors. Success isn't guaranteed but the process will show you the way to the money tree.

Again, aim for the market you can supply. Rod McGrath says it's essential for companies to do what they do best but the range is wide, from drilling mud to morning muffins, from electrical



MEMRAMCOOK INSTITUTE

ATLANTIC CANADA'S RESIDENTIAL CONTINUING EDUCATION CENTRE IN CONJUNCTION WITH THE N.B. DEPARTMENT OF COMMERCE AND DEVELOPMENT IS NOW OFFERING:

- INTENSIVE
- IN RESIDENCE
- HANDS-ON

COMPUTER COURSES

COMPUTER LITERACY SERIES This series is designed to give the business-professional a hands-on introduction to personal computers as they are used in the business world. Topics include; word processing, spreadsheets, electronic filing, accounting, communication, how to choose a personal computer, etc. **Special courses in this series can be structured on request for a particular group.**

THE SPECIALTY SERIES is designed to give hands-on training to people wishing a working knowledge of particular application packages. This service includes, **WORD PROCESSING, ELECTRONIC SPREADSHEETS, DATA BASE MANAGEMENT and, OPERATING SYSTEMS.**

MICROCOMPUTERS IN THE CORPORATE ENVIRONMENT is a course especially designed to help executives and office managers who are faced with the task of integrating new microcomputer technologies with existing data processing facilities into their corporate or institutional structure.

THE PEDAGOGICAL METHOD USED IS THE "IN RESIDENCE" INTENSIVE COURSE RANGING FROM 3 TO 5 DAYS.



FOR INFORMATION CALL OR WRITE US!

MEMRAMCOOK INSTITUTE

P.O. Box 180 Saint Joseph, N.B. E0A 2Y0 Telephone — (506) 758-2511

goods to catering management.

Assumptions and attitudes of small business toward the major oil companies are somewhat critical, as revealed by results of a survey by the Offshore Trade Association of Nova Scotia and the Cape Breton Offshore Trade Association.

Of the companies surveyed, 56 per cent had made personal visits to the buyers and 42 per cent had called on drilling contractors, but *only 13 per cent* of those who replied made regular visits to industry buyers.

It seems clear that attitudes have to change and the learning process accelerated because most east coast suppliers had no prior experience with the petroleum industry.

One obvious lesson is that you have to gain general knowledge of the offshore industry and you have to assemble a fistful of material for presentation to the buyer. This should include reports, proposals, samples if appropriate, and precise costs and delivery information. It is also a good idea to be ready to do more than you will get paid for in background, research, inventory, etc., to show that you mean business as a continuing supplier, i.e. you throw out some bait. And in all this activity, you make and keep contact as a visible and audible presence to the purchasing people.

Such contacts help to smooth the debriefing and most of them plan to follow that practice. There is some criticism that the discussions are too vague but the oil companies say they don't want to reveal bid prices because that would subvert the sealed bid process. And they don't want to tell the competition too much. Simpsons doesn't tell Eaton's its business, as the saying goes.

One problem brought out in recent surveys is how does the aspiring firm get on a bidder's list. The answer is contact the oil company buyer and ask to be put on. In Nova Scotia you can get advice on how to do this from the Industrial Benefits Office of the Department of Development.

There is also some suggestion by potential suppliers, particularly those in Cape Breton, that laws are needed to force major firms to increase their purchasing in the province or region.

Governments say they are willing to apply pressure and persuasion but they are reluctant to brandish the big stick of direct political interference in the marketplace. If the process got started, where would it stop? External sources of capital might take note of that kind of fun and games with a drastic reduction in investment.

The simple conclusion is that many regional companies have never felt the need to be aggressive in their self promotion and salesmanship and they have minimal experience of competition in an international environment. That is changing, as it must, and the winners of tomorrow are following the rules of the game instead of waiting to be spoon fed. ■

Maritime bee-keeping: A hive of new challenges

Due to pending import restrictions on American bees, Atlantic bee-keepers are turning to homegrown methods of raising their own "broods."

By Valerie Wilson

Despite plans to quarantine U.S. bee yards which become infested with migrating African or "killer" bees, the Canadian government may be forced to ban all imports of honey bee shipments from the southern states by 1990.

Scientists have discovered that, similar to some European species, the African bees are carrying a parasitic *Jacobsoni varroa* mite which feeds on both adult and larvae bees.

As there are no methods to effectively cleanse hives infested with *varroa* mites, this insect would become a serious pest to the Canadian bee-keeping industry if imported through U.S. shipments.

Canadian bee-keepers have relied on U.S. bee yards for annual shipments of packaged bees to build up spring colonies, and should the Canadian government be forced to impose the import restriction, the Canadian bee-keeping industry would be hard pressed to continue operations unless an alternative program were prepared.

Perhaps the most progressive bee-keeper in Atlantic Canada, Jerry Draheim of Port Howe, Nova Scotia, has recognized the need of the Maritime bee-keeping industry to become self-sufficient in bee livestock, and has recently initiated a four-year program designed to cultivate queen bees for commercial breeding purposes.

Draheim is a veteran with 13 years experience in bee management, and between 150 and 200 of his hives are rented annually to major blueberry growers in northern Nova Scotia for pollination services. He was the first Maritime bee-keeper to market bee pollen and beeswax furniture polish on a large scale, and rather than depending on imported packaged bees from the U.S., Draheim has overwintered his hive populations since 1982.

He believes the migrating African bee will eventually pose serious threats to both the Canadian and U.S. bee-keeping industries, and suggests alternative

measures must be considered well in advance of the predicted arrival of the African bees, expected to cross the Mexican border between 1988 and 1989.

Provincial bee-keeper for Nova Scotia, Lorne Crozier, confirms the African bee first originated through experiments performed by Dr. W. E. Kerr, who began crossing African queen bees with European breeds in an attempt to produce an improved species. The bees were accidentally released into the Brazilian environment in 1957, and scientists have since determined their northerly migration rate averages between 250 and 300 miles per year. Crozier says the African bees used in the original experiments carried aggressive tendencies which developed through African bee management when hive colonies were destroyed prior to removing the honey harvest. The African bees are considered intensely aggressive, and many bees from a single colony have been known to simultaneously attack and pursue their intended victim. They are also known to swarm extensively, and Crozier says a single colony of African bees will eventually produce 10 to 15 additional colonies over the space of a single year. Interbreeding between European and African bees has resulted in Africanized hybrids which retain the inherited aggressive traits.

If the bees' migration rate continues at the present speed, researchers maintain they will reach Chiapas, Mexico, by about 1986, and Brownville, Texas, by 1990. They are said to be able to withstand cooler temperatures prevalent to the Mason Dixon line, located about half-way up the United States.

The African bee has literally forced South American bee-keepers out of business. Formerly known as a major honey exporter, producing an average of 250 pounds of honey per hive, Venezuela now imports honey which is sold commercially for \$3.50 per pound. The bees are also considered a threat to livestock, and many U.S. bee-keepers may be forced to contend with the legal implications of damages caused by the aggressive insects. Crozier confirms the African bees also represent a threat to food crop pollination due to the difficulties of transporting or handling bees for pollination.

Although the bees are not expected to migrate as far as Canada or survive Canadian temperatures, Jerry Draheim says the possibility of infestation by the *varroa* mite is the main problem Canadian bee-keepers face.

Realizing the need to become self-sufficient in terms of bee livestock, Draheim travelled to Vacaville, California in 1983 to work with bee breeder Steve Taber. Their discussions led Draheim to believe a queen rearing program could be viable in Nova Scotia, and upon his return, he began breeding queens on a small scale basis. "The results were fairly successful," he says. "Most of the queens produced last year

STRICTLY BUSINESS

were used to replace old queens, and hives which received these new queens were stronger this spring, and demonstrated less queen failure."

In early 1984, he applied to the federal Department of Agriculture for funding to cover a four-year program to breed queens for commercial use. His request was approved under the federal Agra Food Development Agreement through the technological acceleration program, and a maximum grant totalling \$15,000 was confirmed in mid-May, 1984, to cover expenses for a two-year program. The Nova Scotia Bee-keepers Association also agreed to contribute \$500 for each of the two years. Draheim says the funds will cover travel costs to work with other queen breeders in Quebec and in the southern U.S., and will meet most of the expenditures for two out of the four years required to complete selection and breeding experiments.

"The aim of the program will be to develop queens hardy enough to meet required objectives," he says, "which will include winter hardiness, good honey production, disease resistance, gentleness, and to a lesser extent, the development of a yellow-colored bee." The federal guidelines for the project specify that a number of requirements must be completed within the two-year period, and during the first year must include the purchase of queens from British Columbia and Alberta for test purposes.

The Nova Scotia Bee-keepers Association research committee has also recommended a project objective, which includes the development of a successful method of overwintering queen bees. Draheim says this objective could be met by placing caged queens in "queenright colonies" (colonies with laying queens) during the winter months. Because a hive queen will not tolerate the presence of another queen bee in the colony, the cages will allow the introduced queens to survive the winter months. Draheim confirms caged queens will be mated before overwintering. He plans to produce between 500 and 1,000 queens this summer, which will be overwintered in lots of about several dozen per hive, until the spring of 1985 when they will be sold commercially for \$9 each. This experiment is expected to provide data on annual production costs, and to establish profit and viability at a price comparable to U.S. queens which cost \$6.25 each.

The process of developing specific qualities in queen bees will necessitate artificial insemination of selected queens, and this task will be performed by Draheim's assistant, Gail Durrschmidt of Moscow, Idaho. Gail began working with bees seven years ago at a research station in Tucson, Arizona, where she assisted in queen rearing under laboratory conditions.

With her extensive knowledge in bee management and breeding selection, she will perform most of the artificial inseminations required for Draheim's program with the help of specialized equipment from the U.S. Although the insemination process is a delicate one, Gail says injury to the queen is rare. The process is considered 100 per cent successful.

"Potential drone (male) bees will be selected from a hive exhibiting desirable qualities," Durrschmidt says, "and will be milked of their sperm — a process which results in the death of the drone, as it does under natural in-flight mating conditions. The receiving queen, also selected for specific qualities, is anesthetized with carbon dioxide, and held in an anesthetization chamber between sponge rubber pads on an instrument



Checking brood patterns in a hive colony

platform attached to a microscope. The queen's sting chamber is held open with specialized hooks to allow the introduction of the fertilizing syringe."

Durrschmidt advises the carbon dioxide treatment also acts as a stimulant to egg laying, which may not otherwise begin until 30 to 50 days following fertilization. Gail explains that a typical, naturally mated queen will begin laying between 1,000 to 3,000 eggs per day, depending on seasonal conditions, food supply, and colony population. The sperm received by the queen is stored in the spermatheca for her lifetime, and it is the queen herself who decides to lay either an unfertilized drone or fertilized female egg. It is, therefore, only the queen bee which carries all the qualities passed on to her successive generations.

Durrschmidt says the 1984 summer is a loss with respect to evaluating the potential breeders or daughters of breeders. "We need to find queens which have overwintered well, as it is their offspring which must be tested for desirable qualities." She also says the Nova Scotia summer is too short to produce enough

generations of bees to test in a single year. And Jerry Draheim confirms a minimum of five years is actually required to meet their objectives in developing desirable characteristics needed for commercial queen marketing.

Queens raised this year will be mated to different drone colonies, and the second generation bees produced from this mating will be the ones used for commercial purposes.

Breeder queens for the program will be produced by taking young larvae from a fresh frame of brood, recently laid by a queen bee. Gail says this grafting process requires the larvae to be a maximum of 36 hours old when they are barely visible to the naked eye. The larvae is carefully lifted from the comb cell with a grafting spoon, and transferred to commercially prepared cups on a small frame. Each cup is 'primed' with a small amount of water mixed with royal jelly, a substance produced by a gland in the head of a female worker bee. Only those larvae which are fed exclusively on royal jelly will develop into queen bees. Ten days later, the selected pupae are transferred to queen mating hives, one queen cell per hive, with a small amount of worker bees who will tend to the growing queen.

Durrschmidt says each of these queens will be inseminated and numbered and will be sold to buyers along with an evaluation questionnaire for comments on the queen's performance.

Testing potential breeders began in June of this year when sections of capped brood (sealed larvae) were cut from hive frames and frozen for 24 hours. "One inch square sections of this comb were placed in the center of working colony brood frames for a 48 hour period," Draheim says, "and disease resistance was evaluated by determining how much of the dead brood was removed by the bees. If all dead larvae are removed, the bees can be assumed to possess genes for hygienic living, as they will clean out dead bees before disease spreads to the rest of the colony."

Draheim says he has received both encouragement and support for his project from other bee-keepers, and feels his experiments represent new and exciting challenges which he hopes will be met successfully.

His enthusiasm is strongly backed by his own financial contributions to the four-year plan, which run to about \$20,000 in total. But he believes the experiments will produce a viable and profitable livelihood, as well as a favourable impact on the Maritime bee-keeping industry.

"It's a matter of making short term sacrifices to meet long term goals," he says. "The Atlantic bee-keeping industry could absorb 20,000 queens per year, and if this project proves the best possible results, then all my objectives will have been achieved."

VALERIE WILSON

*Tiny flower bouquets to collect,
to cherish, to add new beauty
to your home . . .*

The Flowers of the Year

PORCELAIN MINIATURES COLLECTION

*Twelve individually hand-crafted
porcelain sculptures —
marvelous works of art in miniature —
yours for just \$28.50 each.*

Please order by September 30, 1984.

Limit: One collection per order.

The magic of finely detailed miniatures has always fascinated collectors — perhaps more today than ever before. Now, at a time when miniatures are reaching new heights of popularity, Franklin Porcelain is proud to present *The Flowers of the Year Porcelain Miniatures Collection*.

This intriguing collection makes it possible for you to have a year-round garden in your home bloom with favorite flowers from every month of the year . . . 12 lovely varieties in all, each captured at the height of its beauty. And you can display this miniature garden on a small table, mantel-piece or in a corner cupboard.

Each month of the year is represented by a captivating bouquet and each bouquet is an incredible example of craftsmanship. For every petal and leaf of these miniatures will be individually sculptured and assembled *by hand* in a porcelain container — and then personally painted by a skilled artist.

The result is a collection of original sculptures in miniature that is amazing for its remarkable attention to detail, captivating for its charming approach to an ever-popular subject matter. And because each bouquet is individually hand-crafted, each is a separate and unique work of art.

Dainty bouquets to charm the collector

If you'd like to start a collection of fine miniatures, these porcelain bouquets are a perfect place to begin. Their detail is fascinating, the floral theme has universal appeal and the quality of the sculpture is impeccable. The established collector will also find it hard to resist the appeal of these dainty miniatures. Arranged on the deluxe étagère that is included with the collection, *The Flowers of the Year Porcelain Miniatures Collection* will enchant all who see it.

Because each imported bouquet is so unique, your friends may think you acquired these sculptures over a period of many years. But you can obtain this collection far more easily at the rate of one per month. However, they are available *only* as a collection and *only* from Franklin Porcelain.

Affordably priced

The price for each bouquet is just \$27.50 plus \$1 shipping and handling — a price which will be guaranteed for the entire collection.

Since it will take time to craft these porcelain miniatures, the subscription form should be signed and mailed to Franklin Porcelain, 70 Galaxy Blvd., Rexdale, Ont. M9W 4Y7, by September 30, 1984.



Shown Actual Size



Deluxe hexagonal étagère is provided as part of the collection.

© 1984 FRANKLIN PORCELAIN

SUBSCRIPTION APPLICATION

The Flowers of the Year

PORCELAIN MINIATURES COLLECTION

Franklin Porcelain
A Division of the Franklin Mint Canada Ltd.
70 Galaxy Boulevard, Rexdale, Ontario M9W 4Y7

Please mail by September 30, 1984.

Limit: One collection per order.

I wish to subscribe to *The Flowers of the Year Porcelain Miniatures Collection*, consisting of twelve porcelain flower bouquets, each a different original design. The bouquets will be individually crafted and painted by hand. A deluxe étagère will also be provided as part of the collection. I may cancel my subscription at any time upon 30 days' written notice.

I need send no money now. The bouquets will be sent to me at the rate of one per month and I will be billed \$27.50* plus \$1* shipping and handling each, prior to shipment.

248

*Ontario and Quebec residents will be charged provincial sales tax.

Signature _____ ALL APPLICATIONS ARE SUBJECT TO ACCEPTANCE.

Mr. _____
Mrs. _____
Miss _____ PLEASE PRINT CLEARLY

Address _____

City _____

Province _____ Postal Code _____



COURTESY OF C-CORE

Taking "bergybit" Ophelia's temp.

Pursuing the frontiers of Science

That's what Atlantic Canada's leading universities and research institutes are doing. And despite under-funding they're making remarkable gains.

by Ralph Surette

Research! — the catchword of modern times. It reflects the glamour, the promise — and the menace — of science. Billions of dollars are spent every year in an often feverish pursuit of knowledge, cures, technological fixes, industrial and military advantage — everything between the sub-atom and the universe, it seems, is under the lens somewhere.

"Somewhere" is apt to be the centres of economic and political power in the world. Somehow the Atlantic Provinces — or even Canada — don't jump immediately to mind when the word research is mentioned. So often outside the large currents of world affairs, where does Atlantic Canada stand relative to this one?

There's more research on the east coast than most people would imagine. As many as 4,000 people work at it off and on. There are about three dozen councils, institutes and establishments doing it — from the large Bedford Institute of Oceanography in Dartmouth to less well known bodies like the Bio-Engineering Institute in Fredericton to positively obscure ones like the Centre for *Avian haematozoa* (seabird parasites) at Memorial University in St. John's.

Some research is, yes, even glamorous — stuff for the wild imagina-

tion. Primarily this consists of the high-profile pursuit of the nature and habits of icebergs and of the Arctic and Polar environments. If St. John's were Hollywood there would surely be a celluloid thriller called "Iceberg!"

Indeed, if there's one science that's becoming synonymous with the region's scientific effort it's oceanography. Canada, like the world at large, seems to have rediscovered its oceans over the past 20 years. Fish stocks, pollution, currents, micro-organisms, ice, weather, the geology of the seabed and other phenomena of the sea have come under intense scrutiny. St. John's has become an international centre for cold ocean research, especially through C-CORE (the Centre for Cold Ocean Resources Engineering) while Halifax-Dartmouth, according to Dalhousie University oceanographer Robert Fournier, is understood to have the third largest community of oceanographers in the world after the major centres in the U.S. at Woods Hole, Mass., and La Jolla, Calif.

But there's more than the ocean. And research, by its very nature, is not high profile. Most of it — incomprehensible to the layman — goes on quietly, sometimes taking years or decades to come to fruition. There's some of that going on in Atlantic Canada as well.

Here are a few examples:

— Something called the RPC Sulphation Roast Process, developed over the past 15 years by the New Brunswick Research and Productivity Council (NBRPC), is one of only a few advanced processes that exists worldwide to enhance the extraction of metals from ores. A chemical process, it was developed to solve complex problems presented by the ores of New Brunswick — copper, lead, zinc and silver — when treated by conventional methods. A pilot plant using the process is due to open near Chatham next year. The Science Council of Canada has judged that "with improved economic conditions the RPC Sulphation Roast Process is likely to have wide application."

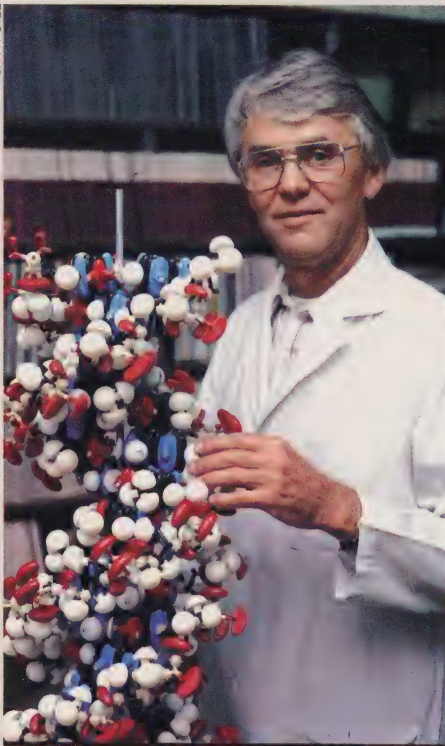
— Medical researchers at Dalhousie University are working on a new technique to establish how chemicals cause cancer. A process called "site-specific mutagenesis" means that "we have learned how to isolate chemical damage in a single gene," says biochemist Dr. Robert Chambers, the project leader. "That couldn't be done before. Researchers used to look at overall average to establish chemical damage. Tests are still under way to establish the effectiveness of the technique."

— A super strawberry that has established eye-boggling records for productivity has been developed at the Agriculture Canada research station at Kentville. Called the Kent, it's a hit among North American strawberry growers.

— Fisheries researchers in Halifax have developed a method, rated among the best internationally, to determine damage to fish caused by low-grade pol-



ERIC HAYS



PETER PARSONS



COURTESY OF B.I.O

Eye-boggling superstrawberry

lution, such as acid rain or trace metals. They do it by analysing damage in the reproductive system of the fish, using radioactive isotopes in a process called "radioimmunoassay."

Much of this work, and more, is impressive; much of it ranking with the best anywhere. That said, however, the Atlantic region still doesn't qualify as a hot-bed of research — although the Halifax-Dartmouth area, where most of it is concentrated, is perhaps getting there.

"In terms of scale, research in the Atlantic Provinces is still relatively marginal," says Guy Steed, assistant director of research at the Science Council of Canada in Ottawa. "But in terms of rate of increase it's relatively dramatic." The increase, from very little 20 years ago, reflects primarily the renewed interest in the ocean, and the fact that the Atlantic rather than the Pacific is the centre of the country's oceans research effort.

The increase, however, appears now to have stopped. Michael Cross, assistant dean of science at Dalhousie, says that "financial problems are severe for researchers here as they are everywhere." University scientists are being hit hardest, he says, because there's been a squeeze on grants and because research materials are in some cases being shifted to the teaching side.

Although exact figures are hard to come by, the region seems to get its per capita share of federal research spending — somewhere around \$160 million a year, or 10 per cent of the national total. The problem is, that's nearly all there is. The provinces spend a small bit in addition, and private industry spends even less. In terms of total spending on research and development (R&D) — both government and private — the Atlantic

Dr. Chambers: New fight against cancer?

region gets only about half the national average on a per capita basis.

The small amount of private research that does exist is mainly in electronics and the development of food products, but it's usually partly funded by the federal government's National Research Council (NRC) or other government agencies. There's also some R&D bought and paid for by private companies. This is work contracted out to government or university labs. It tends to be more development (of a specific product) than research, and there's not a great deal of it. The multinational companies that have a large economic presence in the region — for example the pulp companies — do basic research in their home countries, although they may collaborate locally with government forestry services on tree growth and pesticide tests and the like.

Also, research in Atlantic Canada tends to be "applied" rather than "basic" — that is, it aims at a practical result. Basic or "pure" research aims at discovery first (most medical research, for example) with the hope of an undermined practical result in future. The squeeze on funds has increased the pressure in favour of "applied."

"There's very much a pressure to justify yourself these days," says Judy Whittick, administrator of C-CORE. "When we were set up in 1976, times were different. Now you must be seen to be credible. People are asking what they're getting for their money."

Whittick says that's not necessarily a bad thing. But in some cases this pressure is causing friction as the basic researchers bristle at the cutbacks. "There's hardly a better issue you can raise if you want to pick a fight on

Unlocking Fundy's secrets

campus," says Michael Cross. "Some people are very hostile to the idea of being practical. They see their contribution as being much more fundamental." Cross adds that many scientists argue that "we're overbalanced now in practical research."

One apparent victim of the new practical approach is the work of doctors Virgilio Sangalang and Juan Embil of Halifax who had isolated a mysterious "slow virus" called the *papovavirus* which is linked to a number of diseases of the brain and nervous system. They watched with excitement as the virus seemed to evolve into a cancerous state. It would have been a breakthrough if it had, and their work to that point was noted internationally. Then, two years ago, they had to freeze their cell cultures because of lack of funding. They're still frozen. The doctors have re-applied for funding to the federal government and have their fingers crossed.

Yet even within this highly-emphasized practical research there's a serious weakness. Very little of it is directed towards manufacturing. "There's not nearly as much of that kind of research in Atlantic Canada as in Canada, and in Canada not nearly as much as in other industrial countries," says Hugh Gillis, an official with the NRC Halifax office. What there is, is mostly done by provincial bodies like the NBRPC — the above-mentioned Sulphation Roast Process would be an example — or the Nova Scotia Research Foundation, mostly with support from the NRC, which itself has labs at Halifax and St. John's and hopes to have one somewhere in New Brunswick before too long. The role of the provincial bodies is primarily to give support to small and medium sized firms.

*Be recognized
by your taste in Scotch.*



COVER STORY

The NSRF, for instance, carries out about 2,000 projects a year for some 500 companies plus government departments. The foundation markets some of its own products (mostly specialized underwater equipment) through a subsidiary, Nova Magnetics Ltd.

There's also the Newfoundland Oceans Research and Development Corporation (NORDCO), which supplies technological expertise in northern marine areas. Meanwhile P.E.I.'s Institute of Man and Resources, which used to carry out some much-publicized research and demonstration programs on alternate energy, has geared down because of lack of funds. A subsidiary, Resources Venture Inc., does contract work in those areas now.

In discussing research institutions of all kinds in the Atlantic area, attention inevitably comes around to the granddaddy of them all — the Bedford Institute, with a staff of 800, a half dozen labs and three research ships. It's operated by the Department of Fisheries and Oceans (DFO), but the Atlantic Geoscience Centre (of Energy, Mines and Resources) and the Seabird Research Unit (Dept. of the Environment) are also there.

Founded in 1962, BIO is a sort of umbrella for ocean science throughout the region. It has a hand in pretty well everything that goes on in that field. For example, one of the largest single research projects undertaken in Atlantic Canada to date has been the effort to unlock the secrets of the Bay of Fundy — several hundred scientists and graduate students worked for several years at it until recently. Spurred by talk of a large tidal power project, the project was coordinated out of BIO but involved scientists from the St. Andrew's, N.B., fisheries research station, the Canadian Wildlife Service at Sackville, N.B., Acadia and Dalhousie universities, and others.

There's also a strong link between BIO and C-CORE, the main Newfoundland institution. C-CORE's work falls into three categories and is meant to solve some sticky problems related to oil exploration and development. Especially, there's the problem of icebergs (from the giant ones that scrape the bottom and could take away a pipeline to house-sized "bergy bits" that could hammer a drilling or production platform). There are also seabed studies and, thirdly, attempts to develop a remote sensing system to track ice using high frequency radar.

A major component of ocean science, of course, is fisheries research. There's some at BIO, but mainly it's done at DFO labs at Halifax, St. Andrews and St. John's. Mainly the work is meant to assess the fish stocks for fish management purposes, although aquaculture and basic research on fish biol-

ogy, pollution and other angles are important too. As for stock assessment and the interaction of stocks the science is really still in its infancy, the process still mysterious, says Rene Lavoie, assistant director of the Halifax lab. He puts the problem this way: "What is 4x cod? These fisheries boundaries are man-made, and the fish cross them. Where do the fish come from, where do they go, where do they reproduce? As long as we don't know where stocks originate we'll have a hard time managing the stock."

In 1978 the lab's Technology Branch, which looks at seafood technology, was cut by Ottawa in a cost-saving move. A tremendous uproar ensued. Ultimately most of the fired staff moved to the Technical University of Nova Scotia (TUNS) where a similar program still goes on, partly funded by the university, partly by private contracts.

Medical research is important. The Dalhousie University medical school is one of Canada's major centres for medicine. It emphasizes studies on cardiovascular diseases and cancer, but infectious diseases, nerve-system disorders, psychiatric problems and others are also studied.

The other medical school in the region is at Memorial University (about \$4 million a year spent on research, compared to Dal's \$8 million). Memorial is doing experiments on an intriguing new concept called "telemedicine" — long distance diagnosis and emergency treatment. The idea is being developed for the oil rigs, where doctors are usually not present, and may find application for remote outposts that don't have medical services. The Memorial medical school also emphasizes such disciplines as hypertension, cardiovascular and epidemiology studies, genetics and the neuro-sciences.

Funding is an issue at both schools — notably the lack of provincial government support. It's not a question of small, poor provinces not being able to afford it, says Dr. Donald Hatcher, dean of the Dal medical school. "It's a function of attitude. Saskatchewan and Manitoba compare in size with the Atlantic Provinces and they support their medical schools."

This lack led Dal to create a foundation to solicit private funds to support research. It has raised almost \$6 million over the past five years, mostly in the Maritimes. The Memorial medical school has recently established a similar but more modest fund to raise money in Newfoundland.

Whereas most of Atlantic Canada's research effort is relatively new, there's one exception — agriculture. The Nappan, N.S., research station near the New Brunswick border is one of the original ones in Canada and will celebrate its 100th anniversary in 1986. Indeed, there's something rather settled and ancient about agriculture research. A publication called *Agri-Tech* put out by Agriculture Canada's Atlantic Region is full of in-

triguing tidbits reporting the latest twists in the millenia-old search for improved plants, animals and soils, plus much more. One can learn, for example (after recent experiments at the Charlottetown station), that "the cinnabar moth is a 'beneficial predator' which eats the tansy ragwort, which... is poisonous to cattle." Happily, the St. John's station has found ways to reduce carrot sunburn, but at Nappan they failed to grow the Australian lupin which can be used to feed cattle.

There are six agricultural research stations — at Fredericton, which is the national research laboratory for potato research, plus St. John's, Charlottetown, Buctouche, N.B., and Kentville and Nappan, N.S. All emphasize different specialties — grains, dairy cattle, forages and so on.

Other areas of note:

— Forestry. The Maritimes Forest Research Centre at Fredericton does studies mainly on insect pests, tree improvement, nutrition and silviculture. The Canadian Forestry Service, which operates the centre, also has a research station at St. John's which does roughly the same for Newfoundland (it will move shortly to a new forest complex at Corner Brook).

— Coal. The Cape Breton Coal Research Laboratory at Sydney, set up two years ago, is working on more efficient mining techniques and underground explosion control. There are also affiliated experiments on the uses of coal, for example, for liquid fuels.

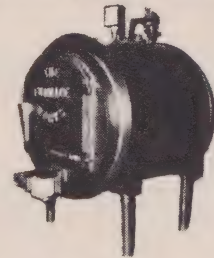
— The Arctic Vessel and Marine Research Institute, due to open shortly at St. John's, will be a national centre for developing the country's marine capability in northern waters.

— Defence. The Defence Research Establishment Atlantic at Dartmouth has 210 employees. Their work is classified but it's understood to be mostly on electronics, acoustics and naval engineering.

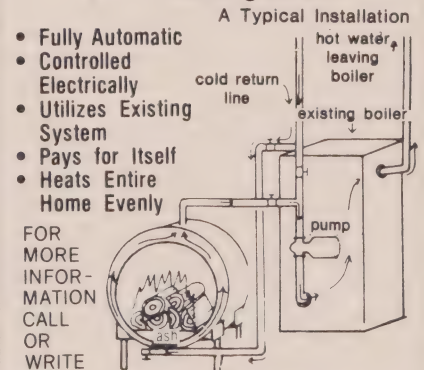
This is far from an exhaustive list. There are such things as the Fire Science Centre at the University of New Brunswick, the Vehicle Safety Research Team at TUNS plus multi-university groups on such things as metallurgy and microelectronics. As far as university research goes, Dalhousie is by far the largest, followed by Memorial then UNB, TUNS, St. Francis Xavier, the University of Moncton, Mount Allison, Acadia, St. Mary's and the University of P.E.I. The others do much less.

In sum, the research done in Atlantic Canada seems to be of high calibre. It's strong in some areas — notably oceanography — but weak in others. Its weaknesses reflect the weaknesses in the economy — the small amount of industrial and manufacturing-oriented research going hand in hand with the small amount of manufacturing, and the fact that the larger industrial plants are mostly foreign owned. That's unlikely to change until the industrial structure changes. ☒

JEFFREY SFB-3 WOOD FIRED BOILER



**You can eliminate or
drastically reduce
your heating costs**



Ras Distributors

228 S. McKELLAR STREET
THUNDER BAY, ONTARIO
(807) 623-2033 P7E 1H7

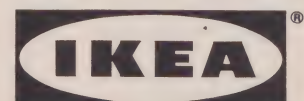
Affordable IKEA design.

Here are the prices for the IKEA furnishings and accessories as featured in our advertisement in this issue.

LACK coffee tables, choice of colours, \$42; ARKAD table lamp base, \$46; ARKAD shade, white, \$31; FARRIS wool rug, \$320; LACK serving trolley/music stand, choice of colours, \$115 ea. (2 shown); LACK shelf, choice of colours, \$34; STALIS venetian blind, choice of colours and sizes, as shown \$89; KOMPASS record divider set, choice of colours, \$7; BUSTER flooring, 6 per pack, \$48; floor filler strip, per pack, \$7.

Selections may vary depending upon availability.

IKEA in Dartmouth is at 800 Windmill Road, just 3 minutes from the Mackay Bridge. Open Mon.-Thurs. 10:00-6:00, Fri. 10:00-10:00, Sat. 10:00-5:00, Sun. 12:00-5:00.



Anne Slauenwhite is a dog's best friend

Honoured for her humanitarian works, this lady is also a gentle angel of mercy for Nova Scotia's stray cats and dogs.

by David Holt

As the man enters the second story Dartmouth apartment, the large grey cat reclining on a chair eyes him warily. "The cat heard your footsteps, so she didn't run," Anne Slauenwhite explains, glancing affectionately at her pet. "But she won't stay for children. Animals are like people. They have their own personalities."

Anne Slauenwhite has made a career of looking after people, sometimes finding herself in jobs no Canadian woman has done before. She was the first woman in the Canadian Armed Forces to work in search and rescue, the first woman in Canada to serve as a medically trained ambulance attendant and driver. On September 28, Slauenwhite will travel to Ottawa to be admitted to the Serving Sisters of the Order of St. John for her volunteer work with the St. John Ambulance.

But now, though still committed to the care of two-legged creatures, she has embarked on a new career, looking out for man's furry, four-legged friends. Anne's Animal Ambulance Service is another first, at least for the Atlantic Prov-

inces. The company has two vehicles equipped with cages, blankets and a medical kit, which comes in handy when an injured animal needs first aid.

"I've found animal medicine to be a lot like human medicine," Anne says. "And I've learned a lot from working with the vets. I once got a call to pick up a Russian wolfhound that had been in a minor accident. It seemed to me that it was having an epileptic seizure, so I treated it that way. The vet said I was right. Dogs even get the same drugs as people for epilepsy. Other cases are different. Once I almost gave a cat up for dead — its pupils were dilated. But the vet said that sometimes cats are struck on the head and go blind for a day or two. Later on the cat was fine. So I'm learning. But we also get routine calls to take animals in for grooming appointments or to kennels to board."

Anne Slauenwhite is a robust woman in her forties. Her short dark hair frames her determined face which is dominated by brown eyes that often twinkle with humour. Raised outside Halifax as one of 13 children, she remembers growing

up in the Depression, learning early the value of work and the value of money.

In the '50s, Anne joined the Armed Forces and became Canada's first woman in search and rescue. Stationed across Canada, she was involved in rescues from boats and airplanes. "I became a firm believer in Murphy's Law," Anne recalls with a grin. "If something can go wrong, it will. When I was parachuting, if there was a field with a tree in it, I'd land in the tree. If there was a pond of water, I'd probably land in the pond."

In 1972, after finishing a medical training course, Anne began work at the Victoria General Hospital in Halifax as an ambulance attendant and driver. "At first there was some controversy about having a woman in the job," she says. "After a while, the men and the patients saw I could handle it."

"It was a little different then," remembers Bill Lane, her old supervisor at the V.G. "But she was soon one of the boys. Now she's one of the senior people, and when someone new comes in, she often helps train them. It's no longer a question of Anne being accepted. When someone new comes along, Anne has to accept that person."

These days Anne prefers to talk about animals and her fledgling business, which she started in August, 1983, after getting the idea from a magazine. "We're gradually catching on to care of animals," she says. "But we're ten years behind the English, for example. Like people, animals don't ask to be brought into this world. They should have rights too."

Malcolm Gillis, manager of the Bide-A-While animal shelter, works with Anne picking up animals. "Anne has the courage of her convictions," he says. "The courage to start the business. Her service is really appreciated, especially in an emergency."

But not everyone wants to pay the fee, a modest ten dollars. "I do calls I'm not paid for," Anne confirms. "I go because I love animals. I'll take the animal to the vet and try to find an owner if no one claims it. A lot of people are reluctant to claim their animal if it's been hurt. Maybe in this kind of case, the city can pay for the call. Anyway, I'm planning to take this problem to the financial departments of Halifax and Dartmouth."

After a year in business Anne Slauenwhite is holding her own. The veterinary community is solidly behind her. Anne's Animal Ambulance Service is slowly establishing a clientele: People who use her to take their pets to routine appoint-



PHOTOS BY DON ROBINSON

Slauenwhite: "Animals are like people. They have personalities."

ments, people who call her in an emergency. Now Anne is starting to advertise by mail, but she is up against a major obstacle. She is publicizing not only a new company, but a new industry, a new service that is in many cases unknown to the public. The business is bringing Anne Slauenwhite to the front lines in the fight for animal welfare — the plight of pets and strays, the uncared for and the unwanted.

"I think most people would agree the dog catchers aren't doing their job," Anne says. "There are a lot of stray animals running around. The animal control officers don't even pick up cats."

She suggests that the responsibility for strays, and for animals in general, belongs to the community. "Many animals leave



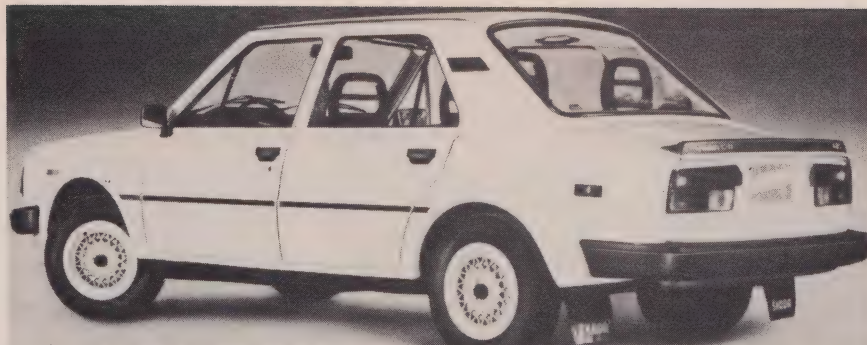
Slauenwhite treats people as well as animals

home because they are not well treated," she says. "Or people go on holiday and leave the animals to fend for themselves. They should treat a pet properly or not get one. It comes to this: People love kittens and puppies, not cats and dogs."

Malcolm Gillis agrees that society has not come to grips with the treatment of animals. "From running this shelter, I'd have to say that people have no foresight," he says. "They won't neuter their animals and then they can't find homes for the litters. We have to turn away 50 to 70 animals a week because we have no room. This area could use five more shelters like ours and the SPCA."

Anne says that local governments could subsidize clinics, as is done in Ontario, to neuter and spay animals. "People will bring their pets to these places if the fee is not too high, then there will be less of a problem with unwanted animals later on."

When Slauenwhite goes to Ottawa the rest of us can stand up and cheer, and maybe think of Anne's Animal Ambulance Service the next time a pet or any injured animal needs a ride.



The new 1984 1/2 SKODA GLS Represents Quality & Value from \$5,698*

CANADA...SKODA has "The Right Stuff"

Skoda 84 1/2 GLS Standard Equipment

The Skoda is a four door European sports sedan with the roomiest and most comfortable interior in its class. Standard features include:

1.2 litre 4 cyl engine that sips regular gasoline / 4 wheel independent suspension / quartz halogen headlamps / front air dam / rear deck spoiler / touch up paint / body side mouldings / plastic inner fenders / 4 jet windshield washers / intermittent windshield wipers / child-safe rear door locks / tachometer / velour upholstery / fully reclining bucket seats / split flip-down rear seats / full carpeting / rear window defroster / side window defrosters / power assisted brakes / dual outside rearview mirrors / mud flaps / centre console / locking gas cap / flow through ventilation / tool kit / spare light bulbs / steel belted radial tires / light touch rack and pinion steering / side door pockets / daily trip meter / locking glove box / front and rear headrests / front and rear shoulder belts / soft grip steering wheel.

There's more but you get the idea - Value and Quality.

Every Skoda is given a thorough anti-corrosion treatment and is covered by Waxoyl's 5 year warranty at no extra cost.



Quality

Every manufacturer talks about quality these days and most of them probably try hard, but go to their showrooms and you'll see that the quality they talk about sure doesn't show in their lower priced cars.

Value

At \$5,698 - Skoda is acknowledged as one of the great Canadian values. Our ships arrive every Saturday and there are no import quotas, so when you want a Skoda you won't have to wait too long. Keep reading and you'll discover that Value is more than just a great price.

Parts

A Skoda is a Skoda; all our cars have the same engine, the same transmission, the same interior,

and the same body. It's a parts man's dream come true. There's a better than 98% chance that we have what you need in stock amongst our huge parts inventory. And our parts prices are among the lowest in the industry, domestic or imported.

Service

Skoda's service record is simply amazing because a Skoda is amazingly simple. A Skoda is so easy to work on that we give you a booklet on how to do your own maintenance. And we even give you some tools to help you do it.

Safety

Skoda engineers have worked hard to create one of the safest cars on the road today. The gasoline tank is located ahead of the rear axle, so it's protected from rear end damage, and if you should be involved in a frontal collision you'll be in one of the safest cars in its class. Remember that seat belts save lives - wear yours!

World Champion

Skoda has been one of the most successful rally cars in the world for many years. It has won the British "A" division championship 10 years in a row. It has also won the overall European manufacturers' road racing championship, beating such famous names as BMW, Ford, Audi, Mazda, VW and Chevrolet. This year the Ronald McDonald House Skoda Rally raised \$15,000. for the Ronald McDonald House.

Experience

They say nothing beats experience. The Skoda factory has been in the transportation business since 1894. They've built millions of cars and those cars have gone billions of miles. Skodas are in daily use from the Arctic Circle to the equator. We're new in Canada but we've got 90 years of experience. We want your business and will do our best to please you, because after 90 years we know that there's something even more important than quality and value and that's PEOPLE.

DRIVE A SKODA GLS FROM \$5698*

*Manufacturer's Suggested List Price. Dealers may sell for less. Freight, P.D.I and tax extra.

NEW BRUNSWICK

Debertin's Garage
363 Collishaw St.,
P.O. Box 2218,
Station "A",
Moncton, N.B.
E1C 8J1
Phone: 506-389-1538/39

Royce Motors Limited
432 Rothesay Avenue,
St. John, N.B.
E2J 2C4
Phone: 506-652-8370

Larry's Skoda Sales
Lincoln Road,
Fredericton, N.B.
E3B 5W6
Phone: 506-454-2497

NOVA SCOTIA

Atlantic Skoda Dist. Ltd.
2621 Robie Street,
Halifax, N.S.
B3K 4E1
Phone: 1-902-453-2110
1-902-453-2770

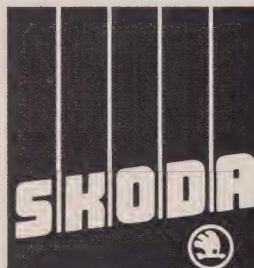
PRINCE EDWARD ISLAND

Kegan Automotive Co.
102 Kensington Road,
Parkdale,
Charlottetown, P.E.I.
Phone: 1-902-894-5006

NEWFOUNDLAND

Clouston Motors Limited
36 Pippy Place,
St. John, Newfoundland
A1B 3X4
Phone: 1-709-726-8100

Auto City Incorporated
8 Duggan Street,
Grandfalls, Newfoundland
A2A 2B6
Phone: 1-709-489-7125



Insight

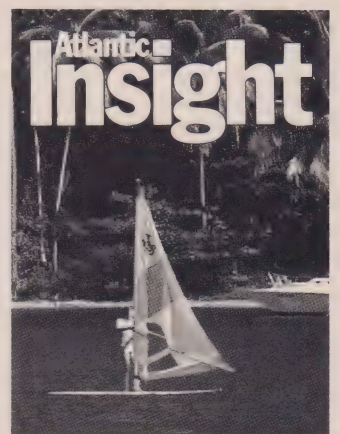


Travel Insight

A continuing series of vicarious voyages with landfalls in every corner of the world. We've marched into Berlin, waltzed through Australia, basked on Caribbean beaches, painted Russia red, been lost in the glories of Crete, supped a pint in London, bowed to the beauties of Japan, raised the flag in Cuba. While every one knows that where we live is where we like to be, it is nice to get away once in a while. Where to next? You won't know 'till you get there! Come with us. You don't even need to pack a bag.

Each month, *Atlantic Insight* presents the region to the people who live here — and to a growing number of men and women elsewhere who want to stay in touch with their heritage. Each month you enjoy the refreshing blend of news and views, wit and wisdom, pictures and people. You muse along with Harry Bruce, laugh along with Ray Guy. You meet the leaders, the comers, and the just plain folk. *Atlantic Insight* is the magazine of Atlantic Canada — so much more than just a news magazine. Subscribe now — and know what's going on around here.

MORE THAN JUST A NEWS MAGAZINE



Singapore: Where the old world meets the new.

Singapore is a city of Chinese junks and sampans, of back street bazaars and the Thieves' Market. It is also a city of skyscrapers and international commerce. Singapore is one grand Oriental fair that never ends.

by Elizabeth Vibert

A lean, sun-browned coolie rests a bare foot on the gray stone step. He mops his brow, then stoops to swing the wooden crate to his head. As he disappears into the darkness of the waterfront warehouse, you realize you have just slipped back a hundred years. From the tree-lined, café studded boulevard by the pier, you have returned to the days when everything got here by boat and life went on within a few metres of the water's edge. The same flat-bottomed bum-boats clutter the shoreline. Coolies scale the same stone banks to get to the "godowns," where the merchant fleets of the past stored their riches. They do the work of their ancestors. But today they do it in the shadow of a city soaring skyward in anticipation of the 21st century.

This is Singapore, where modern high-rises are decorated each morning with the day's laundry hung from bamboo poles. Where Chinese junks and sampans bob lazily at the foot of skyscrapers that look more like portable radios than office towers. Where entrepreneurs drive forward with as much determination as the old in clinging to their past.

Singapore is an island droplet just above the equator at the base of the Malay Peninsula in Southeast Asia. Since gaining independence 20 years ago, this city-state has risen to become one of the world's leading trade and industrial centres. It is one of the five busiest ports in the world. It's also a busy convention centre, and a popular tourist destination. The island's 2.5 million people (75 per cent Chinese, one-sixth Malay and seven per cent South Indian) host over two million visitors every year. They come for much more than business. They come to get a taste of the exotic East.

All the cultures of Asia meet here. In a Chinatown market, two aging amahs in pigtailed elbow their way past a high-school girl on her lunch break to grapple over the choicest papaya on the stand. A patient fruit vendor settles the dispute, and one of the old housekeepers casts a saucy smirk over her shoulder as



PHOTOS BY P.T. HATFIELD



Laundry drying in old Singapore

she walks away with the prize. Across town Moslem faithfuls heed the soulful chant of the *muezzin*, interrupting hectic midday business hours for the second round of prayer. And in a worn old shopfront, an Indian man in diaper-like *dhoti* churns a cauldron of steaming yellow curry in preparation for the noon rush.

The ethnic populations of Singapore mix, but the city is no melting pot. Visiting the old neighbourhoods like Chinatown, Little India, and the *kampongs*, you sense a stubborn denial of the mainstream. Those lifestyles are threatened now, though. The face of old Singapore is altered every day as one more traditional neighbourhood is razed to make way for progress. Perhaps the most obvious sign of this progress is the high-rise apartment complex. The government builds them at the amazing rate of one flat every 17 minutes. By 1990, fully 80 per cent of Singapore will live in the subsidized projects. Some are happy; others, especially the old, are not.

The name Singapore comes from the Malay-Sanskrit *singhapura*, "Lion City." A 12th century Sumatran prince named the city after he fought a duel here with what was more likely a tiger. The only lion you'll see in these parts is Merlion, the sparkling white, Disneyesque mermaid-lion that greets ships as they enter the harbour.

It's appropriate that Malays named the island since they were probably its first rulers. Over the centuries Singapore has had many rulers, but the Malays have always kept a corner for themselves. Even today, while many of the younger set move downtown to melt into city life, traditional Malays continue the



No better way to get around

age-old, sleepy vigil over their fishing nets. They still live in *kampongs*, communal settlements where friends and relatives share chores and prayers to Allah. Although the Malays sold the island to the British, they have since stayed on the periphery of Singapore's economic mainstream — very much by choice.

Singapore's Indians have taken a larger role in the nation's business. South Indian merchants were sailing the straits seven centuries before Christ. Some travelled home with cargoes of gold, tin, and emeralds. Many others stayed on, settling the length of the Malay Peninsula in prosperous trading outposts. In the 1800s, while the British shipped troublesome Indians to penal colonies on the island, Indian traders inspired thousands of their countrymen to seek better fortunes in this untouched land. Today signs of their success and their devotion to Hinduism are everywhere.

But, really it's the Chinese who have directed Singapore's climb to success. They too have a long history here. Their junks have sailed the South China sea and weighed anchor in Singapore's sheltered harbour for centuries. In 1819, when Sir Stamford Raffles bought the island for Britain's East India Company, Chinese farmers, traders, and fishermen made their livelihood here. Today they are bankers, retailers, lawyers, and government leaders — and coolies, farmers, fishermen.

In the decades that followed the British takeover, Singapore prospered as a haven for gambling and the opium trade. Piracy, long a way of life in the South China Sea, and tigers, long a menace in the island's jungles, continued

to take their toll. When the Suez Canal opened in 1869, what Raffles had probably perceived as Singapore's greatest asset — her position as a trade link between London and the East — was realized. The British snatched Singapore as a crown colony, which it remained until Prime Minister Lee Kuan Yew and his People's Action Party took over government in 1959. Singapore and Malaya united to form Malaysia a few years later, but by 1965 Singapore was on her own. Singapore has never looked back.

Most Singaporeans seem to be pleased with their government. They must be; they have re-elected Prime Minister Lee four times. They speak of security, prosperity (the island enjoys almost full employment and one of the highest standards of living in Asia) and a good future for their children. Yet while they eagerly grasp their new contract with the world, the people keep their hold on the past. That blending of past and present makes things very exciting.

In Singapore life begins at the market. Everyone is there: In the morning buying fruit; on a sticky Saturday afternoon sharing tea; in the evening playing mahjong and munching on cashews. There is no scene more engaging than the marketplace.

A balding gent in Bermuda shorts rattles by with a cart bearing heaps of curious little packages. A closer look reveals him to be the *jamu* man, purveyor of the finest in Indonesian herbal medicines. The instructions are in Chinese, but the illustrations are universally explicit; cures for sterility, backache, kidney stones, and small breasts. He narrowly misses trundling the cart in-

to a table of reposing shopkeepers sipping tea from glasses. They let go an angry tirade, and the *jamu* man hurries away with a hand to his offended ear.

Around the corner from the tea stall is a huge, tarp-covered fruit stand. You'll be hard pressed to choose between the brilliant orange mandarins neatly piled into pyramids, the pomelos, rambutans, and mangoes in a patchwork on teak slab shelves, or the pinkie-sized bananas hanging from the roof. All that banana flavour packed into such a tiny fruit! But ah, the mango... does nature offer any morsel more succulent, more sweet, more sensuous?

A tempting invitation from the silk vendor lures you across the alley. Yards of shimmering fabric adorn his tiny shop, and it seems hopeless even to begin to wade through the stacks. Besides, the round-faced lady next door is promising big bargains on her cotton batik. And then there's the pottery, the porcelain, the jade and junk.

Arab Street in the Malay quarter is home to a distinctly different bazaar. Thieves' Market is a tumble-down jumble of storefronts brimming with atmosphere. Most of the goods are second-hand and some are no doubt hot — hence the name. Singaporeans will tell you stories of being robbed of their silver one night, and then being offered it at a reduced rate the next morning in Thieves' Market. Don't let the tales of shady dealings deter you. Here you can get a great buy on a Japanese motorcycle (if you can assemble the parts), a dusty Victorian lamp, or a temple etching from Thailand.

Indian food in Singapore is superb, much better than what you'll usually find in India. Along Serangoon, myriad street-side cafés ladle a variety of torrid curries onto banana leaf platters. Hungry patrons wade in elbow deep, kneading the sauce into mounds of steaming white rice. Out on the sidewalk, paan vendors expertly fold betel nut into fresh leaf envelopes. Paan is chewed and spat as faithfully here as in any region of the mother India.

Until a couple of years ago, the back streets of Singapore crawled with hawkers sling-ing food from portable cafés-on-wheels. In one of many moves to clean up the city, the government set up all the hawkers in massive indoor food malls. These



Singaporean at worship

people are still in business. It's just that now, instead of peddling their delicacies in the alleys of Chinatown or Pasar Malam, they've set up shop in the malls at Newton Circus or Lementi Town.

The swish, modern food malls may have robbed the streets of some of their Asian charm, but they're certainly a boon to visitors. Now the delectable taste treats of China, India, and Malaysia are presented under one roof. Meticulous government inspectors ensure the malls are clean, but they're not fancy. In Asia,

quality of food is far more important than decor. You may be jostled about by bus boys clearing plates from rickety wooden tables, but you'll enjoy your meal. And the price is right — just a dollar or two for most dishes. After eating at the malls once, you'll be ready to go back.

The markets are fascinating, the food tantalizing, but nothing gives an insight into the cultures of Singapore like the places of worship. The city's ethnic diversity is revealed through its range of religious meeting places. In a two hour walk, you can take in a Chinese temple, a mosque, a Hindu shrine, and an Anglican cathedral.

The denser the cloud of incense hanging over a Chinese temple, the more loyal are its members. Kuan Yin Temple on Waterloo Street is one of the most popular in the city, and the incense haze is choking. On the sidewalk outside, vendors hawk auspicious red candles, joss sticks, fruit, and flowers to faithfuls who bring a curious blend of Confucianism, Taoism, and Buddhism to the sacred place. The surrounding streets are abuzz with the chaos of big business and the temple promises a peaceful retreat.

In the early evening the lilting strains of tabla, organ and cymbals waft through the gates of Sri Mariamman Temple, holy meeting place of Singapore's Hindus. When the music stops the priest dusts the forehead of each barefooted devotee with the sacred white ash of Shiva. Visitors aren't usually allowed inside, but you can watch the proceedings from the street. From there you also get a good view of the temple

dome, elaborately carved with thousands of gaily colored god figures.

The sparkling minarets of the Sultan mosque on North Bridge road guide the city's Moslems to prayer. At mid-day on Fridays, the devoted stream through all 14 gates to kneel on rows of red mats and bow toward Mecca. Islam came to Singapore in the 14th century, when the last king of ancient Singhapura converted to the faith. Sir Raffles provided funds to help build the original mosque, which was replaced with the present structure 50 years ago.



Simple pleasures abound in Thieves' Market

Gift Wraps

The casual flair of raccoon and muskrat. The magnificence of mink. Or sable, beaver, fox, wolf. The real furs. Wrap yourself in fashion luxury, and style. Come and choose.



Charles Brown Furriers

1600 Barrington Street,
Halifax, N.S. B3J 1Z6 (902) 429-9170

Daily: 9:00 a.m. to 5:30 p.m. Saturday: 9 a.m. - 1:00 p.m.

Park free at TexPark or
the Grafton Street Merchants Lot

TRAVEL

Raffles turned a few trades in Singapore. Among other things, he inspired the building of one of the city's oldest and best-known landmarks, the Raffles Hotel. Rudyard Kipling himself once waxed eloquent here, and you're retracing the steps of Somerset Maugham as you sip a cool Singapore Sling on the lawn of the shady Palm Courtyard.

Most of Singapore's other Victorian hotels have been torn down, replaced with the towering facades of big name international chains. Singapore has luxury aplenty, starting with the Ramada and Holiday Inn and graduating to the lavish Mandarin. Its stretching twin towers are one of the most impressive examples of the city's futuristic architecture. Hotel complexes like the Hyatt, Sheraton, and Marco Polo are really self-contained cities. They have convention centres, gardens, first-class restaurants, and some of Singapore's priciest shops under names like Valentino, Nipon, and Oscar.

Singaporeans seem to think foreigners come here only for the shopping. Despite its boasting about the island's many attractions, the Tourist Promotion Board has to admit shopping *is* a big draw. All sorts of treasures await the visitor in the dozens of malls and endless shops spread over the island. Entire floors stock nothing but sound equipment or camera gear in the flashy complexes on Orchard Road. Around the corner on Tanglin things are quieter, running to antiques and art pieces from all over the Orient.

Shopping is quite another experience in Change Alley, near the boat quay. The alley takes its name from the Indian money changers who for years have given travellers the best rate for Burmese *kyats* to Indonesian *rupiahs*, or U.S. dollars to Thai *baht*. If you don't need foreign exchange, how about an alligator vest, or an assortment of men's rings that announce the time in perfect English every quarter hour?

Bargaining is an art in Singapore, and it takes practice to get the knack. Singaporeans are adept at it, and the real masters are Singaporean housewives. Watch one in action and you'll see how real bargaining is done. They're calm, aloof, even a little coy. If you hope to get a good buy, you'll soon learn it's best not to appear eager. Feign disinterest. Make it clear you're prepared to look elsewhere, but make an offer before you do. Offer less than you expect to pay, to leave lots of room for haggling.

The Tourist Promotion Board has inspected most of the shops in the city, and those that passed the test display approval stickers. If you're making a big investment — say on an Afghan rug or a quantity of silk — you might be wise to use an approved shop.


The Tourist Board, like the city it

represents, is exceptionally well organized and efficient. It hosts tours to every conceivable site, and has a number of special theme tours: Singapore waterways, Singapore gardens, Singapore temples. If your time is limited, the tours are worthwhile. But if you have lots of time, do the city on your own. Leave the deluxe hotels and air-conditioned tour coaches behind.

For the land tour, all you need is a good pair of walking shoes, and a city bus guide for the places that are farther afield. No matter where you're headed there's a bus that can get you there. They are efficient, clean, and so frequent that they hardly ever get crowded. Fares run between S\$.35 and S\$1.00 (20 to 60 cents Cdn.). It can become an expensive ride if you carelessly toss your bus chit when you get off. Littering here carries a fine of S\$500. That explains the impeccable streets.

The government has taken pains to make this city beautiful. It enthusiastically promotes the greening of Singapore, creating new parks all the time and lining everything from office tower walkways to main highways with flowering Bougainvillea and Hibiscus. Orchids, the national flower, grow wild. The Mandai Orchid Gardens have fashioned what may well be the most exquisite display of orchids in the world. An entire four hectare hillside is awash in the brilliance of hundreds of varieties of the magnificent flower.

Singapore is surrounded by many smaller islets, each offering a new adventure. The shoreline of tiny Kusu teems with colorful live coral. You'll lose yourself in long, deserted stretches of white sand on Pulau Merlimau. Development on Sentosa includes a championship golf course (golf is a national addiction), and an impressive art centre displaying fine Singapore handicrafts. You can reach Sentosa by cable car. Ferries for many of the outer islands leave from the World Trade Centre dock. If you prefer to choose your own route, you could assemble a group and hire a private launch for an island touring party. One of the most novel ways to see the city is on a sampan. An old boatman with a toothless grin and not a word of English will ferry you all over the river for little more than a dollar. The fascinating juxtaposition of Singapore's past and present is best viewed from the river.

Singapore has coined a clever name for itself: "Instant Asia." The adventurous traveller will discover a collage of the whole continent on this little island. It's Asia exotic, mysterious, traditional and Asia vibrant, progressive and youthful. Below the 21st century skyscrapers and far behind the frenzied pace downtown is timeless Asia. And in the back streets and alleys, Singapore is one grand Oriental bazaar that never ends. 

Cranshaw, the (tsk tsk) man in charge of finding the new computer system.

Fact is, there are hundreds of hardware, software and consulting companies out there, and you (like Cranshaw) might not be too sure where to start.

Plus, you're probably wondering what you're going to get, how you're going to get it, how it will work, how it will expand as you grow, how your people will take to it, and how long it will last.

Good questions! Want answers? Call Systemhouse.

Firstly, we work with you more as a partner than as a supplier. And we know what we're doing — we have 15 offices and some 700 plus people who, over the years have gone in, worked with and helped put in place all kinds of hardware and software combinations.

Regardless of the fields of endeavour — manufacturing, distribution, government, health care, banking, mapping, drafting, energy — we employ teams of specialists who understand the specific needs of a specific industry.

Furthermore, in dealing with Systemhouse, you get a total solution from a one stop vendor — you don't have to work with a host of suppliers to build a system piece by piece.

And a Systemhouse total solution means continuity — especially as you grow.

One last thought — today's economic environment literally demands cost savings and increased productivity.

And in a nutshell, that's what a Systemhouse system will deliver.

So if the times are telling you that you could use some help, call us. Call us soon. For that's what we do best.

We help.

SYSTEMHOUSE

1660 Hollis Street
Penthouse
Halifax, Nova Scotia
B3J 1V7
902-429-0690



Vancouver • Edmonton • Calgary • Regina • Winnipeg • Toronto • London • Ottawa • Montreal • Halifax
Los Angeles • San Francisco • Chicago • Washington, D.C. • Boston

“ForceTen didn’t propel us into the computer age overnight, they helped us wade in step by step.” Stenpro ‘Ship Repair’

When you’ve been in business since 1899, you don’t suddenly rush into computerizing. Steel and Engine Products Limited (Stenpro) of Liverpool, Nova Scotia, took time to investigate. They spoke to several companies.

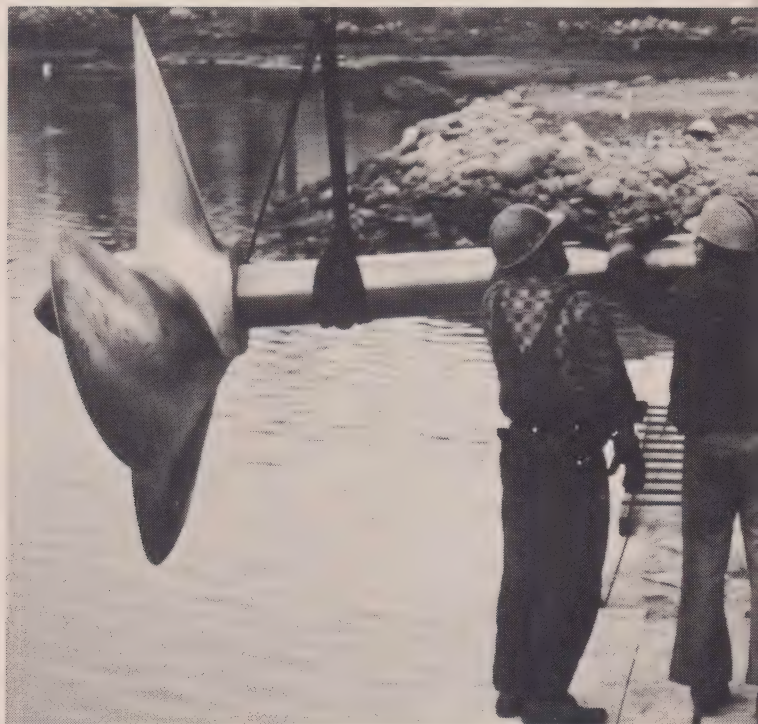
Most wanted to set up the entire system right off the bat. “Why put off till tomorrow what you can do today?” was the attitude.

“Why pay for things today that you don’t need till tomorrow?” Stenpro replied. Besides, they wanted to develop step by step in order to perfect each phase before going on to the next.

ForceTen said fine. “We’re flexible. Start as small as you want. We’ll expand at your pace.”

Stenpro liked that. They also liked ForceTen’s service and stability. They wanted someone who would stay and work with them as things evolved.

Today, Stenpro’s system provides management with faster access to information which helps them make accurate forecasts. Turning the mundane work over to their computer allows them to turn their minds to more creative thinking. The overall result is a tight, more intelligent operation.



As for the future, Stenpro’s system has the ability to expand indefinitely. A definite advantage for a growing company.

If your company is thinking about computerizing, whether you lean toward a gradual approach or need a complete set up in place immediately, think about ForceTen.

ForceTen understands more than computers. We understand companies.

ForceTen

A software boom for local computer companies

What does the dentist's office and the lottery game have in common? Until recently, not much. But Halifax software manufacturer ForceTen is bringing high technology to these and other areas of everyday life.

What, you might rightly ask, does going to the dentist have to do with taking a chance on the lottery? True, we do both only periodically, but these are also aspects of life now being transformed by computer technology.

Take, for example, the recently renamed and reorganized ForceTen Telegraph of Halifax, which is launching the dental management system next year. This company, formerly Maritime Computers Ltd. and once wholly owned by Maritime Telegraph & Telephone Co. (MT&T), has the resources to put an ambitious plan into effect. It has established a client base of about 200 customers including both federal and provincial governments, wholesale distributors and offshore suppliers. And, as the company's name suggests — "forceten" is a nautical term meaning winds of up to 100 kilometres an hour — it could take competitors by storm.

With offices in Halifax, Moncton and Toronto, ForceTen is now jointly owned by MT&T (73 per cent), Industrial Estates Ltd. (16 per cent), and Benmore Holdings Ltd., Toronto (11 per cent). Benmore is owned by ForceTen's founding principals and senior management.

ForceTen's broadened activity really started to take shape in March, 1983, when the company decided to move into the so-called value added software market — while still running its service bureau, doing customized programming, consulting and so on. The strategy simply defined: To set up unique distribution channels and to repeatedly sell a given software package.

Laurie Zinck, ForceTen's general manager, Atlantic Region, sees the current thrust as a logical evolution of the timesharing offered from its data processing facilities (a Hewlett Packard 3000 and an IBM 3083). "We're taking (existing software) packages, making them more generally applicable and selling them over and over again to the international marketplace," Zinck says.

So far, that includes specialized software for use by farm mutual insurance operations and fleet management sys-

tems. The latter package now helps MT&T, Nova Scotia Power Corp., and Bell Canada keep track of their thousands of service vehicles.

Elsewhere, ForceTen is getting sales mileage from products it has already worked on. A customer record keeping and billing system developed for MT&T has been sold to other Canadian telephone companies with more prospects in the U.S., the Caribbean, Brazil and Southeast Asia. A further spinoff would be for power companies, gas companies and cable TV companies, Zinck says.

A recent study by management consultants Currie, Coopers & Lybrand estimates that software sales in North America would climb to US\$20-25 billion by 1990. That's significantly up from the worldwide market for 1983 estimated to be US\$7.5-12.5 billion. That study also concluded that there would be few barriers to conducting business on a global scale, something that ForceTen is now putting to the test.

Senior management estimates that ForceTen will have total sales of up to \$10 million this year — growing to \$90 million before the end of the decade. What's more, company officials say, the company will probably break even over the next three years. Already, the company has marketing connections with dozens of distributors in countries such as the U.S., Mexico, Great Britain, the Netherlands, West Germany, Scandinavia, Singapore, Australia, and New Zealand.

For that matter, ForceTen has looked internationally for its in-house management as well as management consultants. Since last December, ForceTen has been dealing with Miami-based consulting

firm Kappa Group to map out its long term business strategy. (Probably not such a bad idea since up to 70 per cent of its application software business could come from the U.S.)

Part of that masterplan calls for increasing the number of employees: Up to 450 by the end of 1988, from the current 105. There is a policy of recruiting locally first, Zinck says. "We have found in the past, if you can get an Atlantic Canadian, there's a better chance of keeping him." He adds, however, there's a limited supply of qualified people.

Research and development — to keep up with the short life cycles of software programs — will account for a \$22 million expenditure over the next five years, and \$3 million by the time this year is out. So important is that function that R&D outlays are now pegged to be 15 per cent of sales, on average. "It doesn't mean you throw it (software package) away," says another senior ForceTen executive. "It may need updates and more research."

PHOTOS BY ALBERT LEE



Zinck sells software packages over and over

ForceTen has teamed up with the West German firm Herbert Seitz KG to market a software package aimed at manufacturers. Called Manufacturing Resource Planning (MRP II), the package enables companies to keep track of materials, monitor production capacities, inventories and also do corporate finance. The system will be available for installation this spring after ForceTen translates the documentation into English and makes the accounting procedures compatible with North American practices. Right now, the company is gearing its software applications to run on IBM, or IBM-compatible and Hewlett Packard computers.

Starting next summer, ForceTen plans to put the bite on dentists with a practice management system to computerize patients' records as well as

BUSINESS

handle business administration needs. A starting system, Zinck says, would cost \$20,000 to \$25,000. ForceTen will be going after 105,000 dentists' offices throughout North America.

Although ForceTen has the region's largest timesharing facility, the Atlantic Lottery Corp., Moncton, has the largest online network. It's most visible through the 520 blue countertop terminals used to play the weekly Lotto 6/49 in corner stores and retail outlets.

Using a built-in optical character reader, small LED display screen and printer, the machine spits out a player's ticket in about three seconds, explains Ian Kidd, Atlantic Loto's computer operations manager. "We wanted the 6/49 game to be highly visible so we chose

have won \$12.3 million to date probably has not hurt sales either.

Says Kidd, "We could expand depending on how sales go, there could be a 5 to 10 per cent increase in the number of terminals each year."

In fact, the 6/49 computer, a Digital Equipment Corp. PDP 11/70, could run up to 2,000 terminals, Kidd says. (Ontario, for example, was recently handling about 1,700 terminals with the same hardware and software). The system wasn't even fully tried the week of January 14th when the accumulated prize money snowballed to \$13.9 million and Atlantic Canadians bought \$2.6 million worth of tickets.

Not surprisingly, the size of the jackpots can really perk up the gambling appetite. Before the record-setting take, 6/49 sales were \$250,000 a week. Afterward, they soared to \$590,000.

The electronic gimmickry of the 6/49 game, however, hasn't overshadowed the other lotteries. Until recently, the only regional lottery with an escalating jackpot, A-plus, had been the most popular to date. And the highest paying. (It's expected to be outpaced this year by instant games such as the recent Money Bags). Some of the lucky ones have really had their lives enriched: To the tune of \$800,000 in River Bourgeois, Cape Breton, \$700,000 in Louisbourg and \$650,000 in Fredericton.

Atlantic Loto's \$10 million worth of computers and terminals includes safeguards for the system. There are actually three computers: One runs the 6/49 game, one serves as a backup should the main system fail, and a third is used for administration and management.

The third computer handles Atlantic Loto's sales and inventory system for the other "passive" noncomputerized games. It keeps track of sales from the thousands of vendors and dozens of distributors. More importantly, it keeps track of the winners. After the national weekly 6/49 draw, the numbers are fed into the Moncton computer, and minutes later the most recent windfall winner is identified.

Down the road, there's talk of distributors using special numeric keyboards to send information to the computer directly via the phone lines. Right now, the 6/49 machines are connected to the main Moncton machine via 48 phone lines, each handling a baker's dozen of terminals.

Here's a heartening note for the die-hards who boost total regional lottery sales to \$50 per person a year. Officials say that Atlantic Lottery Corp. has one of the highest payouts of any North American lottery. Of last year's \$109 million of sales for all games, \$51 million was paid out, or 48 cents on every \$1. Not exactly 50/50, but as another provincial lottery says, you can't win if you don't play.



Lotto 649 countertop terminals

retailers with good lottery traffic for the various other games," he says. "Our concern, of course, is to make it available to as many communities as possible."

So, it turns out — after allocating the number of terminals according to the sales by province, and then by territory — the \$10,000 units are installed in towns such as Doaktown, N.B., Marystown, Nfld., Shubenacadie, N.S., and Tignish, P.E.I.

For now, that means that about 25 per cent of the 4,000 retailers who sell at least some of the lotteries — including the \$10 Super Lotto, \$5 Provincial, 50 cent Loto 50; \$1 A-plus — are hooked up on the 6/49 system. And, if the experience of the game to date is an indication, there could be more terminals added. Since 6/49 was introduced here in June, 1982, more bettors are playing more often. Sales of 6/49 for this fiscal year are projected at about \$32 million, compared to \$21 million in 1983 and \$4.5 million the first year. The fact that players in the four Atlantic Provinces

ComputerLand

Over 50 stores across Canada.

BRITISH COLUMBIA

Burnaby
Kelowna
Richmond
Vancouver
Victoria

ALBERTA

Calgary
Edmonton
Lethbridge
Red Deer

SASKATCHEWAN

Regina
Saskatoon

MANITOBA

Winnipeg

ONTARIO

Barrie
Brampton
Burlington
Cornwall
Hamilton
London
Mississauga
Oakville
Oshawa
Ottawa
Peterborough
St. Catharines
Sarnia
Sudbury
Thunder Bay
Toronto
Waterloo
Windsor

QUEBEC

Laval
Montreal
Quebec City
Ste. Foy
Sherbrooke

ATLANTIC

Moncton, N.B.
Fredericton, N.B.
Halifax, N.S.
St. John's, Nfld.

Let ComputerLand help you satisfy your computer needs.

We've helped
more kinds of
people buy more
kinds of computers
than any other
store in the world.



Make friends with the future.

Over 600 stores worldwide.

HALIFAX
6021 Young Street
(902) 454-8676

MONCTON
(Dieppe)
550 Paul Street
(506) 855-6696

FREDERICTON
Suite 101
1133 Regent Street
(506) 454-1122

ST. JOHN'S
115 Ropewalk Lane
(709) 579-5126

SMALL TOWNS



PHOTOS BY ALBERT LEE

A quiet, well-heeled existence

That's how Baddeck's matron descendants of Alexander Graham Bell like to lead their lives. And the rest of Baddeck likes to keep its respectful distance.

By Heather Laskey

The Village of Baddeck sits snugly on the hill-hugged, sea-water shores of the Bras d'Or Lakes in Cape Breton. Settled by Empire Loyalists and Scots, it is the administrative centre of Victoria County. Before the advent of the automobile and the paved road, it was a busy lake port and trading centre. But today, only the occasional pulp boat comes in. In most respects, Baddeck resembles any other small town in Nova Scotia: Quiet, even lazy, the pace of life is undisturbed by the frenzy of the world outside.

But it was on the overlooking peninsula of Beinn Bhreagh that Alexander Graham Bell, American scientist and inventor of the telephone and tetrahedral kite, worked nearly a century ago on many of his experiments. And the great Bell connection is evident today in Baddeck's Alexander Graham Bell Museum, Bell's numerous descendants who come up from the States to summer on their opulent ancestral homes, and in other, more subtle ways...

Residents of Baddeck often say that life in the village has a certain quality that sets it apart from other Nova Scotian small towns. As long time resident Catherine Harvey puts it, "It's nice knowing the Bell family informally. It has rubbed off on the local people. Why, Pierre Trudeau could walk down the road and no one would be impressed. You see that type of person here all the time."

Baddeck owes much to the great scientist who, both through his marriage to Miss Mabel Hubbard (of the wealthy Hubbard family of Boston) and his particular scientific preoccupations, kept him on his sizeable estate at Beinn Bhreagh for much of his working life. Bell and his descendants have, in one way or another, provided employment over the years for scores of local men and women.

Today, village women still consider it an honour — despite their modest wages — to cook and clean at the Bell houses. And their men still tend the Bell grounds.

It was in the museum's private ar-

The Bell homestead: Stately and removed.

chives, where she was researching a book on Mabel Hubbard Bell, that Lilius Toward, retired lawyer and one-time motel owner, elected to be interviewed on behalf of Baddeck's premier women's society, the Alexander Graham Bell Club. Originally called The Young Ladies Club, its founder Mabel Bell hoped to bring to the female members of Baddeck's bourgeoisie a certain level of mental stimulation — within ladylike limits, of course. Along with the summertime presence of Bell's descendants, the social cachet attached to the A.G.B. Club gives Baddeck its elevated character and, some say, its snobbery.


The purpose of the Club," says Mrs. Toward, "was and is to stimulate the acquisition of general knowledge and to promote sociability. Members give talks, or arrange for talks by distinguished people. I have given 13 or 14 talks myself."

In a booklet which Mrs. Toward wrote on the Club's history, she lyricizes, "The sociability among the members runs like a sparkling stream through many of these old minutes and is one of the reasons why this Club, after more than eight decades, is as active as ever."

What are the criteria for membership? "We ask people who we feel would be interested in the purpose of the Club and who could prepare their own programs. It is not," she says firmly, "a good works club." The club has a limited

THE MAGAZINE FOR PEOPLE
WHO VALUE THE OUTDOORS

out

A man with a mustache, wearing a brown hat, glasses, a dark coat, and rubber boots, is walking on a path in a forest. He is holding a long wooden stick. Four Springer Spaniels are accompanying him: two are sniffing the ground on the left, and two are standing on the right, looking up at him. The background is a dense forest with green trees and a large rock on the left.

Energy unlimited:
The irrepressible
springer spaniel

VISCOUNT THE MILDEST.

In 1968, Viscount "the mildest" was introduced to the cigarette market.

Today, we offer the mildest choice in regular, king size and 100's.

And of course, the mildest menthol, too.

Whatever your preference, Viscount is the mildest.



WARNING: Health and Welfare Canada advises that danger to health increases with amount smoked — avoid inhaling.

Average per cigarette: Viscount 1 Ultra Mild King Size "Tar" 0.7 mg., Nic. 0.07 mg.

Regular "Tar" 0.4 mg., Nic. 0.04 mg. Viscount 100's Extra Mild "Tar" 4 mg., Nic. 0.4 mg.

A word from the Editor



"Let us consider the way in which we spend our lives. This world is a place of business. What an infinite bustle! I am awakened almost every night by the panting of the locomotive. It interrupts my dreams. There is no Sabbath. It would be glorious to see mankind at leisure for once. It is nothing but work, work, work."

"I think there is nothing, not even crime, more opposed to poetry, to philosophy, ay to life itself, than this incessant business." — Henry David Thoreau.

The meeting was held ostensibly to discuss the concept of taking *Insight* temporarily outdoors. A single issue, they said, with an outdoorsy insert squeezed in among the regular news features.

Well, one thing led to another, and another, and the punch line is that at the end of the evening someone accurately summarized the outcome by remarking:

"Good Lord! I think we've just launched a magazine."

It was perhaps inevitable that the conversation would lead us to the conclusion that we should attempt to fill a very obvious void in Atlantic Canada — our own outdoor magazine — for there is not a single publication currently catering to the region as a whole in this field.

Oh! we can read about mule deer in the midwestern United States, or panfishing in Georgia, or bonefishing in Florida, or lake trout and walleyes in Northern Ontario, or wild turkeys in Virginia, or grizzlies in Alaska, or backpacking in the Rockies, or rafting down the Colorado...

And that's all very entertaining.

But how relevant? Who here can relate to it? And who, here, is reporting to the public on issues pertinent to our own natural resources in any meaningful way?

What you see produced here is a hastily put together sample of what we hope to achieve; something to merely whet your appetite if you will. We plan to produce the first full-fledged issue in March of 1985. It will be

our purpose to entertain, to inform, to advise, and to comment upon those things like-minded people passionately care about. The politics and the economics that are the standard fare of the more conventional media are certainly significant — but fishermen care infinitely more about the rivers and lakes; upland game enthusiasts more about their dogs; backpackers about hiking trails and the forest canopy; canoeists about the latest in kevlar, and so on.

There can be few outdoor folk indeed who would find fault with that typical little piece of philosophy above from Thoreau — a man who insisted upon living his life pleasurably, rather than profitably. For some, the outdoors offers a welcome, even vital, respite from the grind of earning a living. For others, possibly the majority, work is merely a means of ensuring there is bread on the table and being outdoors is what life is really about.

Even today there are people in this part of the world who have managed to emulate Thoreau by arranging their lives in such a way as to forfeit the dubious pleasures of the urban rat race in favour of a humble, tranquil existence close to natural things.

But if we find tranquility and poetry and entertainment out of doors, we must also contemplate the darker side of things; the stark reality that in the world we have created it has become necessary to fight and kick and squawk to protect our little corner from those who would have everything their way.

Here too, Thoreau offers guidance:

"Let not to get a living be thy trade, but thy sport. Enjoy the land, but own it not. Through want of enterprise and faith men are where they are, buying and selling and spending their lives like serfs..."

"...I was rich, if not in money, in sunny hours and summer days, and spent them lavishly... But since I left those shores the woodchoppers have further laid them waste..."

"How can you expect the birds to sing when their groves are cut down?"

— Jim Gourlay

Cover Photo: Jim Gourlay

Out is a promotional supplement to the September, 1984 edition of *Atlantic Insight*.

Editor: Jim Gourlay

Art Director: Bill Richardson

Publisher: Jack M. Daley

Atlantic Insight is published by Northeast Publishing Limited. Address: 1668 Barrington Street, Halifax, N.S., B3J 2A2.

Second Class Postal Permit

No. 4683, ISSN 0709-5400

Indexed in *Canadian Periodical Index*. Contents copyright© 1984

by Northeast Publishing Limited

may not be reprinted without

permission. PRINTED IN CANADA.





Excellent
Prospects
for the

Monarch of the Backwoods

*Newfoundland's moose
management strategy is
a real success story*

If sightings by motorists this spring and summer were any indication, moose populations on the island portion of Newfoundland may be the healthiest they've been in years. Locals, tourists, truckers, and others who travel the Trans Canada Highway have reported multiple sightings of the huge animals along the roadsides or among the many bogs and coniferous forests bordering the narrow ribbon of blacktop.

Branch roads leading into smaller settlements along coastal areas, although carrying less traffic, are still favourite crossings for Newfoundland's forest monarch and sightings here have also been higher than usual.

Part of the reason may be attributed to the annual calving period when cows will drive off last year's offspring in preparation for a new birth, or the late spring and delayed budding of green leafy trees; but

overall credit must go to stock management by Newfoundland's Wildlife Division.

Division director Dave Pike says moose have thrived in the province although the environment is not ideal for them, primarily because they have no competition for the food source and because they lack natural predators.

The largest member of the deer family, moose are not native to the island but were first introduced more than a century

ago. A bull and two cows were brought in from Nova Scotia in 1878 and released in central Newfoundland near Gander. In 1904 a pair of bulls and two cows were brought in from New Brunswick and released in the western region near Howley at the tip of Grand Lake. Prolific breeding and an undisturbed existence resulted in reports of moose nearly 50 miles from Howley by 1920, and by 1945 moose were distributed throughout the island.

Hunting pressure began to take its toll, however, and by the 1960s it had become apparent that moose populations in accessible areas near urban settlements were being overharvested.

To make matters worse, there were signs that the interior underharvest was resulting in moose becoming less prolific in their breeding habits, calf counts were down and the mature animals were overbrowsing their ranges. Not only was there a need to generally reduce the annual harvest by curtailing hunting pressure, but the pressure had to be relieved in some areas and increased in others to balance

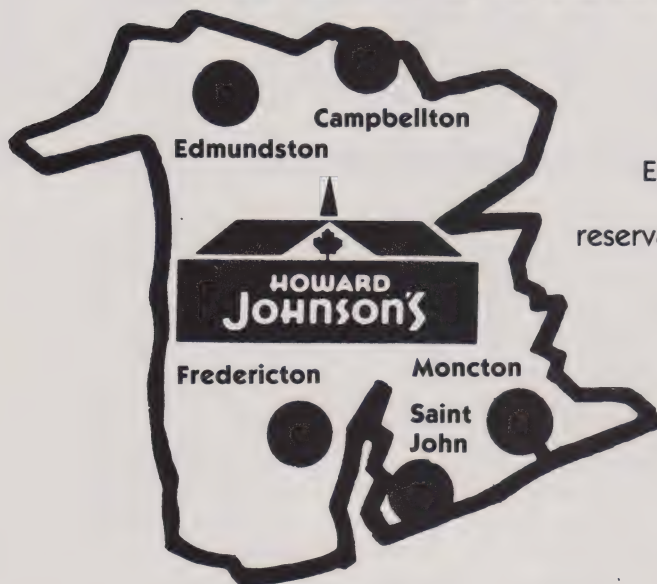


the scales and create a healthy environment for renewed growth.

This was accomplished through the establishment of moose management

areas, 30 in all. Moose populations were determined through census counts, and quotas were established to allow a reasonable harvest in specific areas. Quotas were

In New Brunswick we'd better be better.



When on Business or Pleasure in New Brunswick move in with us in Fredericton, Saint John, Moncton, Edmundston or Campbellton. We're located where you need us, and reservations are as easy as a toll-free call. And we would like you back.

**CONVENIENT TOLL FREE
ROOM RESERVATIONS
1-800-654-2000**



HOWARD Johnson's



HANS BLOHM/MASTERFILE

generally low licence quotas, being conservative in our estimates, and our island moose population is now considered to be about 60,000 animals."

Pike says the overall strategy is to monitor census figures, the number of sightings, the number of hunting days required to take an animal, success rate in a given area, age information from jawbones which are required to be turned in to the Wildlife Division, and projected calf crops. These factors as well as specific local conditions, such as spruce budworm damage to browse areas, are all considered in the setting of annual licence quotas.

While more than 60,000 individuals were eligible to apply for big game licences in 1984, the Wildlife Division received 30,316 valid applications for the computer selection system. Of these, 24,356 were party applications involving a hunter and a partner for a total of 48,712 persons, and the remaining 5,960 were individual applications for a total of 54,672 potential hunters.

When the computer draw was completed in mid-June this year using a pool-priority system loaded towards party applications and persons who were not issued licences in the previous two to three years, a total of 10,490 moose licences had been issued. Those included 10,002 party licences to accommodate 20,004 hunters, and 488 individual licences to persons who wished to hunt alone.

"Our success rate over the years has been about 60 per cent, although it rises to 80 per cent in some areas, so we expect about 6,000 animals, or about 10 to 15 per cent of our total moose population to be harvested," says big game biologist Sebastian Oosterbrug. "Our goal is to maintain a population of about 60,000 animals."

Oosterbrug says moose populations in western Newfoundland management areas have either remained stable or shown real growth and a generally healthy population. Licence allotments for those areas have therefore either remained stable or been adjusted upward.

Other factors considered in stock management include encroachment and poaching, but Pike feels those are currently under control. Woods operations by the province's paper giants, Abitibi-Price and Bowater Newfoundland Ltd., opened up miles of new country to hunters and poachers alike with construction of woods roads. Technological advances in recrea-

set to control the harvest in areas with heavy pressure to allow a rebuilding of stocks, and loaded toward a heavier harvest in the interior where overpopulation had become a problem.

Hand in hand with the management plan came a licence allotment system to limit the amount of legal hunting pressure in each area. The new quotas used a simple formula — if, for example, moose populations through census were estimated at 3,000 animals in a particular moose management area, an allowable harvest would be in the 10 to 12 per cent range, or about 325 animals. With the knowledge that Newfoundland hunters enjoyed a 60 per cent average success rate, about 700 licences could be safely issued for this area and still allow the stocks to maintain a healthy level.

Hunters were required to enter a draw system, selecting one or more areas in which they wished to hunt. Those areas requiring "thinning out" offered a better chance for the issuance of a licence.

As the number of applicants swelled, a "party" licence was offered, where two hunters could team up to pursue a single animal on one licence, and this type of application was given priority in the pool system.

The new management plan and draw went into effect in 1973, and, despite some initial negative public reaction, has proven successful during the past decade.

"It's fair to say our management strategy has worked," says Pike. "During the latter 1970s and early 1980s we had

RUKO®

QUARTER OF A CENTURY
SUPPLIER TO THE
CANADIAN SHOOTER
PRESENTS



FIREARMS OF
DISTINCTION



Gallery Pump
22 L.R. 22 Mag.

Overland Coach
12g. 20g. 410g —
3" chamber
20" 26" 28" barrel

Pomba Single
12g. 20g. 410g —
3" chamber
28" barrel

Shown are just 3 styles out of the great variety Amadeo Rossi manufactures. Whether old fashioned reliability and traditional lines of the exposed hammer, double barrel coach, the single barrel Pomba, or the Gallery pumps, they all were great favorites of countless marksmen throughout the years. Still manufactured today in their classic lines by skilled gunsmiths of the Rossi factory, who employ the latest up to date technology and equipment to ensure the continued high quality of all Rossi products. Rossi guns are sold in many stores throughout Canada. Don't miss seeing them at your favourite dealer. You will like what you see and you will like what you save.

WE SERVICE WHAT WE SELL

Exclusive Canadian Distributor for:
Beretta, Baikal, Rossi, Tikka, Steyr
Mannlicher, Voere-Titan, Krico, Uzi, Galil,
PMC Ammunition, Electro-Point Rifle-
scopes, El Gamo Air Rifles, Condor &
Diana Air Rifles, Radar Leather Goods,
Gerber Knives, Ruko Knives.

For more information or the dealer
nearest you, Write or Phone:
RUKO of Canada Limited,
7 Alpha Mills Rd., OD, Mississauga,
Ontario L5N 1H4 (416) 826-1341

BUCK STOP

COW MOOSE-IN-HEAT

Hunters have proven that Buck Stop's famous Doe-In-Heat is 100% effective for Deer.

Now, you can use COW MOOSE-IN-HEAT to make Ol' Bull Moose come galloping right into your 'sites'.

Ask your Dealer for these two superior products... #1001 DOE-In-HEAT for deer, and #1046 COW MOOSE-In-HEAT for your next moose hunt.

YES! we also have #1030 BEAR SOW-IN-HEAT for hunting trophy bear.



BUCK STOP

BUCK STOP CANADA LTD.

P.O. Box 2266
Peterborough, Ontario K9J 7Y8
(705) 743-3345

LET'S SEE YOU DO IT... OUTDOORS!



Specialized Professional Service

GASTON COMEAU

Shooting Sports

Retailing All

Major Manufacturers

Firearms — Riflescopes

Reloading Equipment, Ammunition

(over 150 calibers in Stock)

— Books —

(over 500 titles in Stock)

Write or Phone

R.R.#1 Box 57 Meteghan River,
Nova Scotia B0W 2L0 769-3425

tional vehicles such as snowmobiles, all terrain and four-wheel drive vehicles, have also created increased pressure and accessibility during the past few decades.

"But you have to look at the other side of the coin," says Pike. "These machines and new roads also gave our enforcement people access to catch the poachers, so it all evens out."

A new program in the war against poachers was Operation SPORT, an acronym for "Stop POaching... Report Today," and patterned loosely after the federal fisheries' Dial-A-Poacher program.

Limited to the west coast's Deer Lake-Bay of Islands areas, the pilot program offered the public a Zenith number through which they could anonymously report big game violations. During the brief trial period 20 calls were received. All were investigated, and five persons were successfully prosecuted as a result. The most significant of these was a Deer Lake man who received a \$3,000 fine and five months in jail for his second conviction within two years.

This modest program, which cost the province \$6,500, returned a total of \$10,500 in fines through convictions, and is slated for province-wide expansion with a new toll-free number this year.

Pike says the program indicates a trend toward more public involvement and a general attitude that poaching is no longer an acceptable practice.

He related one incident which illustrates the changing mood of Newfoundlanders toward illegal hunting.

"One East coast resident drove to my office from his small community to personally report an incident. He was afraid to call from his home because he felt that somehow his call might be overheard, and he still had to live within that small town's social structure. But he did go to the trouble to drive in and report the poaching to us personally, and we investigated, going directly to those persons he had named. This resulted in six convictions and heavy fines for those individuals. The reason he gave for reporting the incident was simply that he 'just couldn't condone it any longer.'"

Needless to say, according to the local field officer, poaching activity in that particular area diminished considerably following the convictions and has remained at a low level.

Public resentment towards poaching and expansion of the SPORT program, combined with the proven management methods of the Newfoundland Wildlife Division, promise a healthy future for Newfoundland moose.

Len Rich in Corner Brook



See The Full Line of 1985 Honda ATC'S Now in Stock at Pro HONDA



HONDA

THE REASON YOU RIDE

552 WINDMILL RD.
DARTMOUTH
465-2518

THE FLY BOX



The Herb Johnson Special

The fall brings colors, frosty mornings, insect-free evenings and a whole new slant to fishing techniques, not the least of them fly choice.

Natural insect life as far as trout are concerned has diminished in size since the summer. Tiny midges and caddis and mayflies are on the water now, but large males have become aggressive as spawning time nears and will strike at large streamer flies.

And so it is with salmon. It is a known fact that hookbills will attack precocious parr hovering near the spawning redds hoping to mate with females many times their size. It was with this phenomenon in mind that the Herb Johnson special was designed.

The original fly calls for a fairly full dressing that has the disadvantage of riding up in fast water and providing unwanted wind resistance on breezy days. Fortunately, however, it can be pared down considerably and still work well. In fact, based on the British experience and traditions with respect to streamers, it might be logical to suggest the sparser the better. British streamer flies can be three or more inches in length with no more hairs riding on the hook than one can count on the fingers of both hands.

This particular fly has a wing built from several different fibre types, so it is most important that the tier take extreme care

that not too much is applied.

The original pattern calls for a long-shank hook. This is okay, but unnecessary.

The body is fashioned with black wool, tied fairly full and wound with silver tinsel. (The original pattern specifies embossed tinsel wound backwards, but the significance of this seems to have escaped the salmon. It is therefore also unnecessary.)

The throat is supposed to be made of white bucktail, very sparse and as long as the body, but we prefer natural polar bear.

The wing is built from a bunch of bright yellow bucktail, longer than the hook, on each side of which are tied strands of red and blue fluorescent floss. Over this, on each side, are tied two strands of peacock herl (or sword) and on top goes some brown/yellow bucktail from the yellow-dyed deer tail.

Once again we defer from the original pattern, this time with the head. A large head is called for, which should be painted silver, and upon which a yellow eye is later applied. It is simpler to wrap silver tinsel around the head with a generous application of cement. In fact, a normal head with jungle cock eye is quite satisfactory.

On a number 2 hook the fly is more than 2½ inches long, but it is effective in sizes right down to an 8, and will take brown, brook and rainbow trout quite readily.

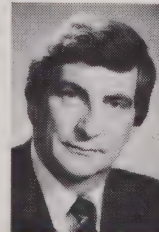


NEWFOUNDLAND and LABRADOR

Come visit Canada's newest Province

We have some of the world's most spectacular waterways, coastlines, mountains, scenery and animal populations. The world's largest turr colony nests on Funk Island. The world's largest caribou herd ranges throughout northern Labrador. The Bay du Nord and Main are among Canada's top ranked wild rivers. The Torngat Mountains, the most majestic peaks east of the Rockies surge upward from blue fiords. Our forests and barrens are alive with moose, bears and ptarmigan — our oceans abound with whales and seals — our streams are cool and clean. Come to hunt, fish, canoe, hike and photograph. Let yourself be touched by our rich natural heritage — you owe it to yourself!

Len Simms, M.H.A.
Minister of Wildlife



NOW

TAKING ORDERS FOR

9', 10', 12' & 15'

BOATS

Also Fiberglass Boat Repairs

Legay Fiberglass
A Division of Trueform Ltd.

Cobequid Rd., WAVERLEY, N.S. B0N 2S0
(902)861-4450



Preservation of habitat is **THE REAL ISSUE**

*Ducks Unlimited addresses the true
solution to wildlife conservation*



PHOTOS: D. U. CANADA



There is little to compare with the sight of hundreds of honkers rising, almost in slow motion, from a feeding area.

A group of early season blue-wing teal lifts noisily from a Ducks Unlimited reclaimed marshland.

On the wall of Allan Glover's Amherst office is a large map of the Maritimes liberally sprinkled with red pins — 211 to be exact — and each pin represents a completed Ducks Unlimited (DU) Canada project.

From the point of view of hunters, wildlife photographers, canoeists, bird watchers, anglers, or, in fact, anyone whose interests or activities involve the outdoors, each of these pins represents a reprieve for a part of our environmental heritage.

Al Glover is Maritimes manager for DU Canada and he expects to stick 45 more pins in the map this year.

In an era when urban sprawl, acid rain, herbicides, water pollution, and erosion and siltation of cleared land have degraded much of our natural wilderness, each

pin added is a shining star in an otherwise dark ecological future.

Ducks Unlimited is an exemplary and enormously successful non-profit organization originated by outdoorsmen in the United States during the dust-bowl conditions of the Thirties in recognition of the fact that unless the rapid loss of wetlands was arrested, waterfowl risked flying the same route as the passenger pigeon.

Since nesting areas are most crucial to waterfowl survival, the funds raised were directed towards the preservation and enhancement of wetland nesting areas in Canada. To date, more than 2,000 projects in Canada have preserved about 3 million acres of wetland habitat.

Donations, corporate and private, have come largely from the heart-warmingly suc-

DON'T JUST THINK ABOUT IT
DO IT!



Handwritten signature

PARTICIPACTION

cessful DU dinners where just about anything of interest to migratory bird hunters is either raffled or auctioned off.

While the primary motivation is unquestionably to rescue suitable habitat from a common misconception that wetlands are unproductive, undesirable wastelands, there are interesting side benefits. Strategically-placed flow control structures ensure deep water is available for fishing and canoeing, for instance.

In and around Sackville, New Brunswick, alone there are a number of completed DU projects providing many thousands of hours of outdoor recreational opportunity each year.

White Birch, where a private venture into the growing of wild rice also provides ample wildfowl habitat; the vast Tintamare wildlife area where more than 4,900 acres of wetlands is owned by the Canadian government and administered by the Canadian Wildlife Service; or the Missaguash wildlife area straddling the Nova Scotia-New Brunswick border and which is owned and operated by the Province of Nova Scotia.

Each of these wetland regions shares the common factor of having been created with the assistance of DU Canada.

While these examples are comparatively large projects, the average size of those undertaken in the Maritimes is 175 acres, with several in the 50-acre range.

Landowners often ask if some portion of their holdings, perhaps wet and unproductive, might make a suitable project for DU. Al Glover detailed the procedure:

At the request of a landowner DU Canada will carry out a biological and engineering inspection of the property to determine if the site is suitable. If findings are favourable, a legal agreement is drawn up whereby DU will build the dykes, dams or any other water control structures, and the landowner agrees to the continuance of the wetlands created for a specified period of time; usually 21 years. He will also agree during that time to permit DU personnel access to the area for purposes of inspection and maintenance.

The question of public access is left entirely at the discretion of the landowner.

Prior to the actual flooding of the land, however, there is a great deal that requires to be seen to.

Glover motions towards a stack of documents and drawings relating to the ongoing Hillsborough Marsh project near Moncton.

In any project DU staff are required to work closely with various provincial and federal authorities. In this particular case approval was required from Environment New Brunswick for water course alteration. Fisheries and Oceans in Halifax was re-

quired to approve the design of a fishway in the proposed dam. There was a comprehensive project outline documenting the location, its total acreage, a brief history and description of the land, and many other details. There were plot plans, engineering drawings of the control structures, soil analyses, and so on.

In other words, a complete and thorough examination of everything of potential importance before a single machine lumbered on to the site; once part of land held by a gypsum mining company that fell into receivership. Now owned by the Government of New Brunswick, the area will be deeded to the village of Hillsborough whose residents are most enthusiastic about the project.

When completed it will provide a new breeding ground for blue-wing teal, black ducks, and many other species common to the region, and many hours of recreation for the people of the area.

Keith McAloney, a DU biologist in the Amherst office, says: "In recent years we have seen many wetland species, not normally common to the Maritimes, breeding in these impounded areas. These include redhead, ruddy, shoveller, and gadwall ducks, as well as black terns, gallinules, coots and least bitterns.

"Part of our work also involves the maintenance of existing impoundments. This includes water level manipulation, drawdowns (draining) to re-establish fertility levels, as well as vegetation control by level ditching the use of the mechanical "cookie-cutter."

"We also establish nesting boxes for wood ducks, goldeneye and hooded merganser."

Keith had just completed several days of flying in which he had carried out a brood survey of several impoundments to approximate fall duck populations. The news was not great:

"This year's cold, wet spring with heavy rains appears to have had an adverse effect on the numbers of broods hatched, but it will be fall before true numbers are known because when the first nesting is not successful pairs will try again.

Yet, even with the risk of spring weather that is not particularly conducive to successful hatching, there can be no doubt that due to DU Canada's efforts there are now multitudes of ducks where there was once perhaps only a single pair.

By putting their money where their mouths are, the waterfowl fraternity of Canada, the United States and Mexico have addressed the real issue in wildlife conservation — preservation of habitat.

Everett Mosher in Sackville, N.B.

RUKO®

**QUARTER OF A CENTURY
SUPPLIER TO THE
CANADIAN SHOOTER
PRESENTS**



HIGHPOWER RIFLES

Pin point accuracy and European Craftsmanship at very competitive prices.



**M65
Deluxe**

**M55
Continental**

**M55
Wildboar**

Special features: Walnut stock with palm swell (rosewood fore-end tip and pistol grip cap, white spacers, roll-over check rest on deluxe models), recoil pad, free floating barrel, adjustable trigger pull 1-3Kg (2¼-6½ lbs) quick detachable clip magazine, silent safety.

Calibres - 25.06, 6.5X55, 7X64, .270Win, .308Win, 30.06, 7mm Rem. Mag, .300 Win. Mag, .222 Rem, .223 Rem, 22.250 Rem, .243 Win., .308 Win.

**BUY A TIKKA RIFLE AND RECEIVE A SET OF TIKKA RINGMOUNTS FREE.
ENTER THE 1984 TIKKA MOOSEHUNT CONTEST AT YOUR FAVOURITE GUN DEALER.**

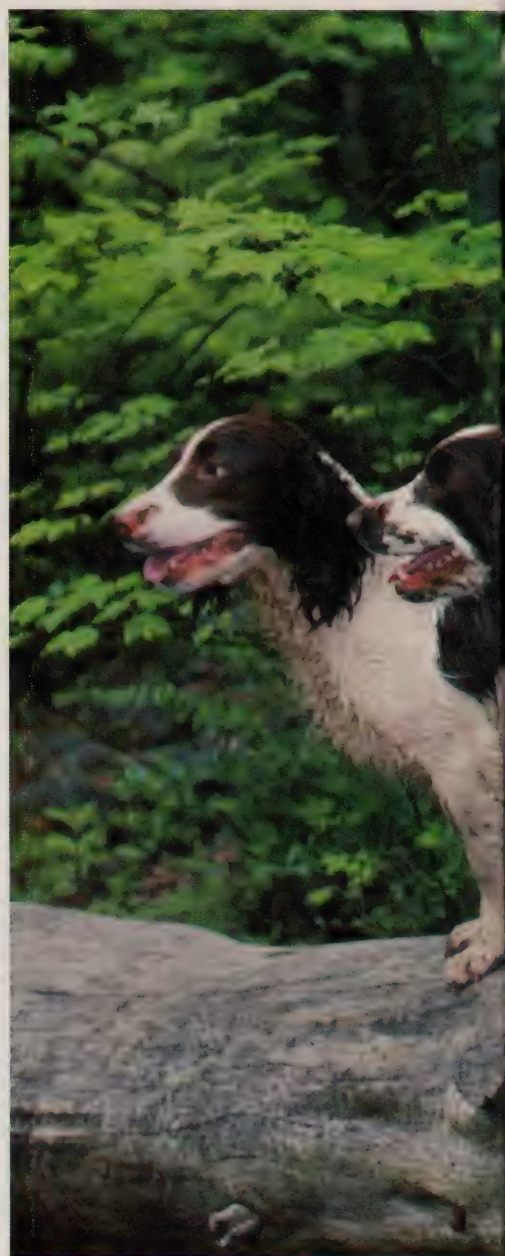
WE SERVICE WHAT WE SELL

Exclusive Canadian Distributor for:
Beretta, Baikal, Rossi, Tikka, Steyr, Mannlicher, Voere-Titan, Krico, Uzi, Galil, PMC Ammunition, Electro-Point Riflescopes, El Gamo Air Rifles, Condor & Diana Air Rifles, Radar Leather Goods, Gerber Knives, Ruko Knives.

For more information or the dealer nearest you, Write or Phone:
RUKO of Canada Limited,
7 Alpha Mills Rd., OD, Mississauga,
Ontario L5N 1H4 (416) 826-1341

*The intrepid English Springer:
'his toyle is without wearienesse'*

TO SERVE YOU ALL HIS DAYS



In what must surely be one of the most enduring love affairs in history, outdoorsmen have adored their dogs with an affection that would render any woman jealous.

Spaniels have consistently been high on the list of man's very best friends — and probably the all-time favourite in this category has been the English Springer.

Consider what English author Gervase Markham had to say about this breed back in 1621...

"Yet is their none so excellent indeede as the true bred lande-spaniell, being of nimble and good size, rather small than grosse, and of a courageous and fierie mettall, evermore loving and desiring toyle when toyle seems most yrksome and wearie, which although you cannot know in a whelpe so yonge, as it is intended he

must be, when you first begin to traine him to this purpose, yet may you have a strong speculation therein, if you choose him from a right litter or breede, wherein by succession you have known that the whole generation have been enduede with all these qualities, as namely, that he is a strong, lusty and nimble raundger, both of active foote, wanton tayle and busie nostrill, and that his toyle is without wearienesse, his search without changableness, and yet, that no delight nor desire transport him beyond feare or obedience, for it is the perfectest character of the most perfectest spaniell, ever to be fearful and loving to him that is his Master and keeper.

The grammar may be somewhat peculiar and the language, of course, is antique, Elizabethan style — but the message

is abundantly clear. It is likely that without previous knowledge of what the man was discussing in this passage, any springer owner might have guessed.

What is astounding, in fact, is that in terms of the relationship between man and dog, virtually nothing has changed in four centuries.

Perhaps the closest thing to the "father" of springer popularity in Atlantic Canada is a retired medical man living in Halifax. The name Dave McCurdy has been synonymous with English springers for more than 20 years.

His description of the joy of working with these particular dogs and his advice on choosing one are precisely the same as those outlined by Mr. Markham in England all those years ago.

He speaks in superlatives about the



PHOTOS BY JIM GOURLAY



limitless energy and enthusiasm of springers; their willingness to please, ease of training and extroverted personality. Infatuation is far too weak a word to describe his relationship with his dogs. Passion is closer. It is an almost total preoccupation; a way of life. There is scarcely a wall in his home without a print, photograph or painting of hunting dogs. He possesses a library of what must surely be every book ever written on the subject. The basement of his comfortable home is obviously intended more for dogs than people.

Each day of the year begins in exactly the same way for "Doc" McCurdy — a 7 a.m. stroll in the wooded area behind his house near Halifax's Dingle Park with a minimum of four dogs in tow.

Great smiles on their faces, wet tongues flopping, and legs a blur, the springers

NOVA S



Come for our natural treasures.

Nova Scotia is a great outdoor adventure. Choose the package that's just right for you. For booking and information about other packages, call the most convenient phone number listed below. An unspoiled paradise awaits you.

All prices are in Canadian funds and include 10% hotel tax except as indicated.

VALUE PACKAGES

Each package includes qualified, experienced guides; provisions for freezing, cutting, packaging, storing and shipping fish and game; boats, motors, and transportation (4 wheel drive vehicles) where required; all meals and accommodations, and the Bluenose Bonus Book, valued at over \$150 including 10% discounts on pre-booked cars and Halifax hotels. Airport transfers are available with advance notice and payable on arrival. Licenses are extra.

Seasons

Fishing:

Trout, April 15-Sept. 30

Salmon, (see individual listings)

Hunting:

White tail deer and black bear,

month of November
Upland birds and small game,
Oct. 1-Feb. 15

1 Margaree Valley Outdoor Sport (YW-18-84)

Enjoy fishing in this famous, beautiful river, a special haven for American sportsmen. The scenic beauty here will capture your heart. Atlantic salmon: summer run June 15-Sept. 1; fall run Sept. 1-Oct. 15. 2 days/3 nights

per person	from	\$400
5 days/6 nights	from	\$900
per person	from	\$900

(For non-hunting/fishing visitors for 2 days, 3 nights per person from \$250; 5 days/6 nights per person from \$850).

2 Brookfield Hunting (YW-19-84)

Black bear, white tail deer, wildcat and racoon; all the excitement you could ask for in woodlands where other hunters are rare. You'll find a high rate of success on big and small game. Hounds provided for small game hunting.

2 days/3 nights	per person	from	\$400
5 days/6 nights	per person	from	\$900

3 Musquodoboit Valley Outdoor Sport YW-20-84)

Here's a chance to get your adrenalin flowing when you go after the sea run brook trout you've heard so much about. Also atlantic salmon and white tail deer. Accommodations for 5. Atlantic salmon: summer run June 1-Aug. 15; fall run Aug. 15-Oct. 30.

2 days/3 nights	per person	from	\$400
5 days/6 nights	per person	from	\$900

(For non-hunting/fishing visitors for 2 days, 3 nights per person from \$250; 5 days/6 nights per person from \$850).

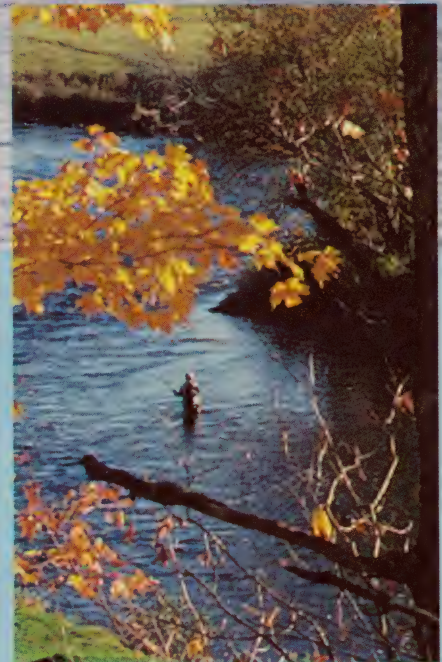
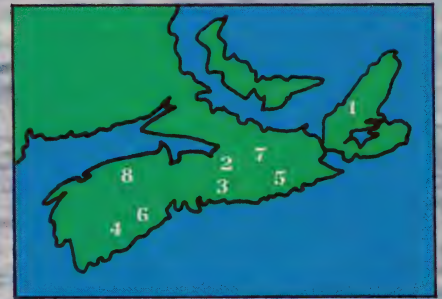
4 Ten Mile Lake Outdoor Sport (YW-21-84)

Savour a secluded island retreat in an area where salmon, trout, deer and bear abound. This is the perfect getaway. Accommodations for 15. Atlantic salmon: summer run May 24-July 31.

2 days/3 nights	per person	from	\$400
5 days/6 nights	per person	from	\$900

(For non-hunting/fishing visitors for 2 days, 3 nights per person from \$250; 5 days/6 nights per person from \$850).

NOVA SCOTIA



5 Guysborough County Outdoor Sport (YW-23-84)

Why not share our good fortune with us and the abundance of good, clear water for atlantic salmon and brook trout fishing and also our unspoiled woods for big game hunting. Accommodations for 20. Atlantic salmon: summer run June 1-Aug. 15.

2 days/3 nights per person from **\$400**
5 days/6 nights per person from **\$1040**

(For non-hunting/fishing visitors for 2 days, 3 nights per person from \$250; 5 days/6 nights per person from \$850).

6 Medway River Outdoor Sport (YW-23-84)

Discover this quiet, secluded location on the scenic Medway. It's a refreshing change of pace, with accommodations for 12 and a sauna for relaxation. Atlantic salmon: summer run May 24-July 31.

2 days/3 nights per person from **\$400**
5 days/6 nights per person from **\$900**

(For non-hunting/fishing visitors for 2 days, 3 nights per person from \$250; 5 days/6 nights per person from \$850).

7 Colchester County Outdoor Sport (YW-24-84)

If atlantic salmon and trophy deer set your heart pounding, this is the place for you. The success rate here is phenomenal. Accommodations for 6. Atlantic salmon: summer run June 1-Aug. 15; fall run Aug. 15-Oct. 15.

2 days/3 nights per person from **\$400**
5 days/6 nights per person from **\$900**

(For non-hunting/fishing visitors for 2 days, 3 nights per person from \$250; 5 days/6 nights per person from \$850).

8 Annapolis Valley Outdoor Sport (YW-25-84)

If you have a family outing in mind, come along to this unspoiled setting. There's something for everyone to enjoy and don't forget your camera. Accommodations for 6. Atlantic salmon: summer run June 1-July 31.

2 days/3 nights per person from **\$400**
5 days/6 nights per person from **\$900**

(For non-hunting/fishing visitors for 2 days, 3 nights per person from \$250; 5 days/6 nights per person from \$850).

For our free 260 page Tourism Guide Book, or for booking these packages direct, plus complete information on your visit, write to:

"Tourism Nova Scotia, P.O. Box 130, Halifax, Nova Scotia B3J 2M7 or call: Ontario 1-800-565-7140, Western Canada 1-800-565-7166, Atlantic Canada 1-800-565-7105, Quebec and Newfoundland 1-800-565-7180



Honourable R. Fisher Hudson, Q.C.
Minister of Tourism



quarter in front of the master, quite independent of each other, but halting every few seconds to glance back. His use of the whistle is more appropriately described as a "toot!" rather than a blast. He issues verbal commands softly, rarely raising his voice. The hand signals are subtle.

A series of short whistles signals "come!" All four animals wheel around immediately and race back to sit at his feet, eyes rivetted on his face, hind quarters quivering in anticipation of the next command.

It's an impressive display. Four hyperactive dogs streaking hell bent for leather through the undergrowth — yet constantly under total control.

There are really only two factors involved, he says: Breeding and training; the former perhaps more important. To prove the point, he introduces a powerful male that is carrying too much weight and is rarely used in the field. The dog is being boarded for a busy owner.

To all intents and purposes, he explains, this is a house pet, yet, given the

opportunity, the animal will work his heart out, and work well at that.

Dave McCurdy acquired his first springer spaniel in 1929. It was a two-year-old; never field-trained, and not yet introduced to the report of a gun; yet the dog worked well over waterfowl and various upland game birds thereby disproving the myth that a good gun dog must be trained from the very earliest age. The instincts are too strong, he argues. If the dog "has not been tampered with," it can be taught new tricks.

He will disagree with those who would suggest the most likely candidate for "all-round field dog" is the Labrador.

Springers, he boasts, will work more than adequately on waterfowl from a blind; excel on upland birds and, in the British Isles happily work rabbits and hares. They have the capacity to be all-round "specialists."

But apart from their delightful personality and action in the field, there's an aspect of working with flushing dogs, as opposed to pointers or retrievers that, for



"All four animals... sit at his feet, eyes rivetted on his face, hind quarters quivering in anticipation of the next command."

Dave McCurdy — and others — represents the most attractive feature.

There is, perhaps, no closer bond between man and animal than that which takes place during the working relationship necessary for good spaniel field work. While other breeds may hunt for the master, the spaniel works with the master. Both hunter and dog must work as a perfect team in a close partnership based on mutual trust and respect.

He speaks almost emotionally of the plateau that can be reached by an expert trainer and a mature, experienced dog. Such is the level of uncommunicated understanding that both parties know what the other can be expected to do in almost any given situation, so that instructions between man and dog become superfluous.

For him the satisfaction lies in working with the dogs. The sport is enjoyable, certainly, but secondary.

It was upon moving to Halifax from Sydney in 1961 that Dr. McCurdy became familiar with the work of the English springer breeder Talbot Radcliffe, and the famous Saighton Kennels on the Island of

Anglesey off the Welsh coast. Before long a 14-month-old male named Saighton's Sort had entered his life.

"He was an exciting and pleasing dog," he says. "and I resolved never to be without his blood in my kennel."

In spite of hard and fast policy of declining solicitations for a pair of dogs for breeding purposes outside the Saighton Kennel, Doc McCurdy successfully prevailed upon Radcliffe to find him a suitable female.

At that time, he says, springers were "at a low ebb" in the region. "They were mostly show dogs... very few field dogs..."

Enter a young female named Samantha.

The first litter produced 11 healthy pups which were eagerly snapped up by local sportsmen. Within four months the notion of a springer club to augment the Nova Scotia Field Trials Association was being tossed around, and that fall the Scotia Springer Club held its first field trial with only one dog from outside the McCurdy kennel competing. The rest is history.

Jim Gourlay



A FEW HINTS...

Dr. McCurdy offered advice for the first time springer owner:

- Pay scrupulous attention to parentage. Have a look at both the sire and the dame if possible. Ask to see them work.

- If feasible, acquire the pup at the seventh week. This is an ideal time for weaning and a golden opportunity for the new owner to replace the pup's mother as the focus of its life. Establish a solid bond by totally catering to the young dog.

- The greatest mistake is to be too anxious to hunt the dog and to confuse the animal by introducing it to the rigours of the field before yard training is complete. Eight months is probably a safe minimum length of time for yard training before gradually introducing the dog to scent; but it should be borne in mind that a springer is not fully mature till about 24 months.

- The advice of other owners can be invaluable. Seek them out. Books are fine, but usually not enough.

- Probably the most serious weakness in a trainer is to be too easily satisfied. Consistency is the key. If a dog cannot be easily controlled in the back yard then it certainly will be out of control in the field and the potential for tremendous enjoyment and satisfaction will be lost as a consequence.

- But while it is necessary to insist upon obedience, it is also necessary to make allowances for the natural curiosity, playfulness and limited attention span of a young animal.

"There's a lot of psychology involved." One should train the dog away from obvious distractions, for instance, and be aware that children have a particular talent for fouling up training.

- Discipline should be meted out when a dog obviously and deliberately disobeys — but the punishment should be tempered, rather than administered in frustration or anger. It is usually sufficient to stop the dog, lift it by the scruff of the neck, and place it where it should be or where the infraction was committed.

The dog is not physically hurt, "but it's a blow to his dignity. He's embarrassed."

- A field dog must be fit. Feeding is probably the most common factor in overweight animals. A good quality dry dog food is "a safe, steady diet," but it can be supplemented with table scraps. Morning and/or evening walks are important, but since dogs have a poor tolerance for heat, swimming makes more sense in mid-summer.

out Gun Talk

with Gary J. Duncan

Important considerations must be made before buying that new gun

So you're off to buy a new shotgun. If you're Mr. Average there's an excellent chance you are about to make at least one, and probably several, mistakes. I say this because as a firearms dealer I am constantly deluged with questions.

Were you aware, for instance, that barrel length has no effect on how far a shotgun shoots or how hard the shot hits? The only exception is if the barrel is too short. The powder in a shot shell is completely burned up in the first 20 inches of barrel so a 26-inch and 32-inch barrel will do exactly the same thing if they are choked the same.

Shotguns, unlike rifles, are designed to hit moving targets at relatively close range and are pointed rather than precisely aimed.

Since no sights are used, except for a bead at the muzzle, the shotgun shooter must grip, mount and hold his gun in precisely the same manner each time he fires. He must maintain a consistent gun-to-eye, check-to-stock, and shoulder-to-butt gun relationship every time he lines up on target. Shotguns, like shoes, must "fit" the individual and point naturally. If a shotgun feels awkward or at all unnatural when handled, it's probably not the gun for you.

Choosing a shotgun is a personal matter that cannot be left to chance or luck. Hopefully this article may alleviate some problems and help narrow your choice to a particular type of action.

Breech-loading shotguns as we know them may have started as early as 1812 when a man named Joahannes Samuel Pauly developed a break-open breech-loader firing a cardboard case. The next real innovation was the choke. The early weapons had no bore constriction whatsoever. By slightly narrowing the bore at the muzzle it was discovered that shotguns would throw a denser pattern of shot. Thus, with the correct charge of powder and shot, the range could be extended.

Next came the repeating shotgun, in the form of a lever action, and later the first slide action or pump gun, (which was not the 1897 Winchester as claimed by some, but a Spencer, built in 1885 on an 1882 patent).

The now famous "Browning hump-back" was patented in 1900 and may have

been the first semi-automatic shotgun. Except for superficial design changes, new metals, and wood substitutes, this brings us to the shotguns available today.

There are six basic action types available. The single shot, bolt action, slide-action (pump) and autoloader (semi-automatic). These guns, although very different in design, all have a common denominator, one barrel. The two-barrelled variety, side-by-side and over-and-under, constitute the other types. More imaginative designs have been tried, including a four-barrelled "Purdy" with a single trigger, but we will stick to what we can legally use and purchase.

Single-shot guns in their common top-lever, break-open form, are the least expensive. The majority of these are "hammer guns" with an outside hammer which must be manually pulled back to cock and fire. The chamber can be easily inspected and the break-open design is safer when crossing obstacles or fences. Single shots are also simple to clean and maintain — however they usually come only in full choke, are poorly balanced and far too light, which in larger gauges means they really kick; not a good feature to introduce to any shooter.

The bolt action may be a one-shot gun or have a clip holding two or more shells. It is usually reliable, well-built and reasonably priced, but very slow in operation, and clumsy to handle. Understandably they are not popular.

The slide action (pump) is almost a North American love affair. Many makes and models are available and some shooters feel more comfortable with a pump than an auto-loader because it is manually operated. In the hands of a "pro" it is as fast as a semi-automatic, and with different barrel lengths, chokes, and the availability of screw-in and adjustable chokes, becomes extremely versatile. The pump is safe in that although it will hold multiple shells, it can be used as a single shot. Each new shell must be manually pumped, with a rearward and forward motion of the slide action, so the shooter knows instinctively if a live round is in the



The traditional, hand-crafted side-by-side double is the "Mercedes" of shotguns — and just about as expensive.

chamber. Pumps are easy to maintain and usually function flawlessly. They are also less expensive than auto-loaders of similar quality.

Semi-automatic, or self loading, shotguns are made in large numbers. Like the pump, autoloaders have become immensely popular and with progressively fewer parts and technical advancements, now also prove very reliable. They are capable of rapid firepower, automatically, and with a wide choice of barrels and chokes now available, they are also extremely versatile, if somewhat more expensive. The most common semi-automatic is gas operated and in very basic terms works as follows:

Part of the gas from the fired shell is diverted through a port, back into the mechanism of the gun, thereby bringing about the same basic operation as the pump. The difference is that it is all done internally and automatically. The ability to stay on target while the gun self-feeds the next shell is a great advantage to the shooter.

Both pumps and autos usually have the safety just forward or just behind the trigger, cross bolt style. While the shooter is the ultimate safety, the cross bolt is adequate, although not the author's favourite.

The main advantage of autoloaders is that they are "perceived" to have less recoil and are pleasant to shoot. While they don't actually absorb a significant amount of recoil, they do stretch out the time the recoil force actually acts on a shooter's shoulder. This results in the feeling of a drawn out shove rather than a short, sharp "kick."

The double-barrel or side-by-side is accepted worldwide by shooters as the classic — the "Mercedes-Benz" of guns. Doubles and over-and-unders can be extremely expensive with some hand-made foreign models valued higher than an average home. However a number of well-made, reasonably-priced varieties are available.

Both varieties offer the availability of two shots from barrels which usually have different degrees of choke. The shooter can decide instantly which barrel to fire. This may make the double, either side-by-

side or over-and-under, the best choice in the field. They come with single or double triggers and are extremely reliable and safe. The safety is usually located on the tang (or top) right under the shooter's thumb, which makes it always easy to check.

In recent years there has been a return to the appreciation of a gun as something to enjoy the look and feel of, rather than just as a tool, and this has made doubles and over-and-unders more popular than ever.

The over-and-under gives a single sighting plane or single barrel to look over and many upland hunters and skeet and trap shooters find them particularly advantageous for a more precise eye reference to the target.

The stack barrel, (over-and-under) has only two drawbacks when compared to the double. In tight quarters when broken open, it has a wider arc and takes up more space below the shooter. Over-and-unders are almost always more expensive. Doubles and over-and-unders do share the same advantages of short overall length, good balance, safety and instant choice of barrel selection. They are both beautiful and functional.

When contemplating your purchase, after deciding on shotgun type, it's always a

good idea to talk to friends who own guns. Ask about their experiences with dealers in your area and shop around. If you are unsure about a certain store check to see if there have been past problems or complaints. Then choose a dealer whose opinions, knowledge and judgement you feel you can trust. Make sure that in the event of a problem he could determine what is wrong and knows where to get his products repaired quickly and properly. If there is a self-caused problem, be honest and help his diagnosis. Be reasonable in your expectations; guns often take some time to repair.

The main purpose of a shotgun is to shoot game or clay targets. It is not intended to be used against road signs, fence posts, power poles or game not covered by hunting regulations. If you plan to hunt on someone else's land, ask permission. You would expect that same courtesy, and do remember to stop and say "thanks."

Don't be a game hog. Tomorrow is another day. If there is nothing left to breed, the hunting you enjoy will be ended by your own thoughtlessness. Obey the game laws, they help us all. Part of hunting is conservation. Be part of that by doing your part. Good hunting.

"Choke" is the degree of constriction at the muzzle of a shotgun. The degree of choke

determines how dense or loose the shot pattern will be at a distance of 40 yards.

"Muzzle" is simply the forward end, or front, of the gun.

"Chamber" is that portion at the rear of the gun barrel enlarged to accept the loaded cartridge and support during firing.

"Recoil" is the rearward thrust produced against the shoulder or hand when a gun is fired.



Rules in the field and at home

1. Treat every gun as if it were loaded.
2. Watch the muzzle at all times.
3. As soon as you pick up a gun open the action and inspect for a live round.
4. Be certain the barrel is clear of obstructions before firing.
5. Always unload when not in use.
6. Never point a gun at anything you don't intend to shoot.
7. Store guns and ammunition separately, and out of reach of children.
8. Alcohol and guns do not mix.

When you've hunted Canada, you know big game and big country.

It's the time and place for the performance and power of Federal centerfire rifle ammunition.

Ultra high performance Premium[™] brand, when you need the extra distance and penetration to bring big game down quickly. Loaded with Sierra Boat-tail or Nosler Partition bullets.

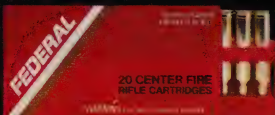
Or Hi-Power centerfires with dependable, accurate Hi-Shok[™] bullets and precision Federal brass cases.

Both are designed and manufactured to increase your odds for a successful hunt. Ask your local dealer for Federal centerfires.



Here's knockdown power, power that stopped half a ton of bull moose. Federal's Hi-Shok bullets are designed for good initial penetration followed by mushroom expansion up to twice the original bullet diameter.

Federal Cartridge Corporation
Minneapolis, Minnesota 55402



FEDERAL
True, time after time.

Game Outlook Improved for Coming Season

Black ducks the only species in trouble: bag limits reduced

With a single exception, the outlook for game birds and mammals this year is approximately on par with or slightly better than 1983.

That exception is the venerable black duck, which has settled into a steady decline that has biologists concerned and somewhat puzzled. Bag limits were reduced in the United States last year in response to diminishing numbers of birds.

Canada will do likewise this fall.

It's still only theory, but it appears likely several factors are responsible for the black's troubles, says Dr. Bill Whitman of the Canadian Wildlife Service in Sackville, N.B.

Hunting pressure is undoubtedly involved, he says, but so might also be the move eastward of the mallard, which will compete to some extent for habitat.

There's a third possible factor, though. We tend to relate acid rain with declines

in fish populations. Dr. Whitman theorizes, however, that the acid-related loss of aquatic insect life is depriving young black ducks of a vital food source.

In other game species:

TEAL populations may be down somewhat this year due to the cool, wet spring, although it remains to be seen how much late or repeat nesting took place.

CANADA GEESE have been in excellent shape for some time now, although they may be a little late this year, again due to the cold spring, with perhaps younger birds than usual being seen.

WOODCOCK have been in something of a slump in the past few years. The slight improvement noted last year is expected to at least hold through 1984.

SEA DUCKS of all species seem to continue to flourish each year without cause for concern. No change is anticipated.

MOOSE continue to thrive in insular Newfoundland under a successful management plan and promise to do even better in the future. The herd has grown to an estimated 50,000 to 60,000 animals offering a 65 per cent success rate for hunters. The optimum population level, however, is calculated at about 100,000 given the island's ample habitat.

New Brunswick has enjoyed a 25 to 30 per cent success rate with the three-day season introduced in 1974. The herd appears to be holding its own, but aerial surveys are being carried out in order to improve the data base.

Nova Scotia's moose herd is not doing well and no open season is anticipated in the foreseeable future. Brain worm, or p. tenuis, is continuing to take its toll and poaching, of course, isn't helping the situation.

WHITETAIL DEER are in excellent shape population-wise in both Nova Scotia



PHOTOS BY JIM GOURLAY



DUNGARY ENTERPRISES

New & Used Firearms •
Custom Gunsmithing & Repairs •
Professional Rebuilding, Appraisals •
Sporting Publications

**OWNER — GARY J. DUNCAN BUY — SELL — TRADE
SALES AGENT FOR HARDY FISHING GEAR**

Dealer Inquiries Invited. Phone (902) 434-0861

PHINNEYS CO LTD.

"Fly Fishing Specialists"

Featuring - Orvis
- Hardy
- Red Ball
- Federal Ammunition

Everything for the Fly Tyer

1678 Barrington Street
Halifax, Nova Scotia
B3J 2V9
423-1316

Call or write us today

BAIRD'S *"Snow Country"*

**SNOW COUNTRY FLY
FISHING ANNUAL**

Hints, tips and articles on fly fishing.
Plus our new fly fishing and trapping
supply catalog. \$1.00 post paid.

467-3626

Box 225, Clementsvalle,
Nova Scotia B0S 1G0

and New Brunswick, although early signs of malnutrition have biologists a mite concerned in Nova Scotia. In both provinces the herd has grown dramatically in the past decade, with consecutive mild winters considered to be a major factor. Nova Scotia's current population level is estimated at about 133,000 while in New Brunswick the estimate runs as high as 130,000 to 160,000.

Those early signs of malnutrition in Nova Scotia are taken as an indication the herd has reached optimum size, while in New Brunswick it is felt available habitat offers room for even further growth.

BLACK BEAR populations appear to be stable in Newfoundland and Labrador, increasing slightly in New Brunswick, and on a bit of a decline in Nova Scotia — the use of the foot snare being regarded as a factor.

CARIBOU are stable in Newfoundland and Labrador, although the relatively new herd on the island is not growing as quickly as was anticipated and fairly severe poaching is seen as a factor.

LYNX have been affected generally by the recent low cycle in ruffed grouse and,



The prognosis for upland game birds throughout the Atlantic provinces this fall is mixed. Those species, however, that have been in decline for the past couple of years, appear to be showing some improvement.

in New Brunswick and Nova Scotia, are expected to suffer at the hands of the growing populations of coyotes.

SNOWSHOE HARES, thanks in part

to forestry cutting, are in good shape everywhere. In Newfoundland alone, at least two million are estimated to be taken in snares each year and no one has any idea of what the total population might be.

RUFFED GROUSE appear to have bottomed out everywhere and are on their way to making a comeback. Newfoundland's population is, perhaps, the strongest, although snares are a problem.

HUNGARIAN PARTRIDGE populations have been down for some time and no improvement is anticipated in the near future, certainly not this year.

RING-NECK PHEASANT cock crowing counts in Nova Scotia last spring were the highest ever recorded. It remains to be seen, however, what effect the poor spring conditions had on actual brooding success.

Pheasants are not an important species in any other Atlantic province.

PTARMIGAN, the high country dweller found in Atlantic Canada only in Newfoundland and Labrador, have been at the low end of their cycle for the past three or four years. Improvement, if any, is expected to be slight.

If there were only one kind of bird to hunt we'd only make one kind of shotshell.

But because Canada teems with every size bird from big high-flying geese to cover-loving woodcock, we bring you the most complete line of shotshells. Now available in Canada.

Federal Premium™ brand for extra distance and improved patterns. The most complete line of high performance shells made. Extra-hard lead shot is copper-plated to leave the barrel rounder, fly truer, for denser patterns. Granulated buffer in magnums.

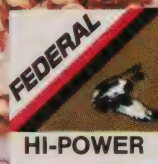
Hi-Power™ shotshells are heavy loads with top speed and power. 12, 16 and 20 gauge have the patented Triple-Plus™ wad column.

And **Field Loads**, the all-purpose shell for hunting upland game where heavy shells aren't needed.

Federal manufactures every load with the highest quality propellant powders and with the famous Federal 209 primer, to increase your odds for a successful hunt, no matter what you're hunting.

Federal Cartridge Corporation
Minneapolis, Minnesota 55402

FEDERAL®
True, time after time.



Premium™ brand Magnums feature copper-plated shot and granulated shot buffer.

THE JOY OF FALL FISHING

Don't put that rod away yet; the fall has much to offer

Ah! The glorious fall.

For the all-round outdoorsman the hazy heat of late summer is roughly equivalent to late winter when anticipation fills idle heads with fishing fantasies. It's almost hunting season. Winters are long, but it can be a long summer too.

The first maple turned red in the fall is somewhat akin to the first mayfly of spring. It's an exciting indicator of things to come; an early morning deer in a Nova Scotia meadow, a covey of ptarmigan on a Newfoundland moorland, a flight of big Canadas putting on the brakes for a landing — just a little something else to add to the psyching up process.

But wait just a minute here. Fishing isn't over yet: At least it doesn't have to be.

It's almost a tradition in Atlantic

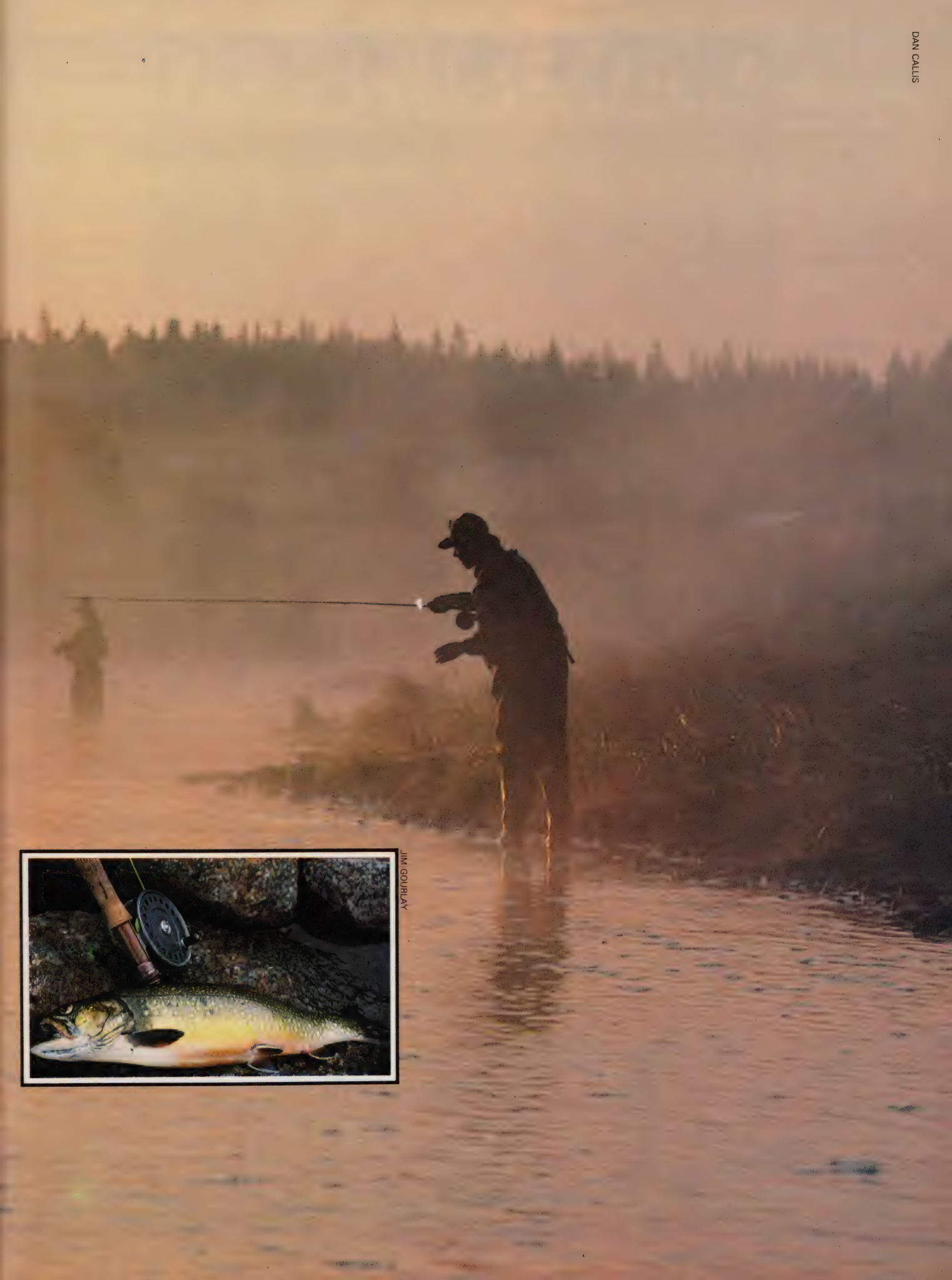
Canada that we trout fish in the spring, salmon fish in the summer, and hunt in the fall. But things have been changing and we can probably expect that they will continue to change.

The Europeans have realized for generations that their German brown trout fishery makes a recovery as temperatures drop each autumn. They put their fishing tackle aside, not away, for the summer. "The back end" (of the season) it's called in the Scottish hillsides that shelter deep lochs brimming with big, fat brownies that will come to the fly readily in September and October.

In more recent years the growing popularity of rainbows for stocking of enhanced or privately-managed fisheries has extended the trout season in many localities around the globe. Rainbows win-



JIM GOURLAY



CLEVE'S

Your complete outdoor store in Atlantic Canada.

We carry archery supplies from famous names such as:

P.S.E • Hoyt • Bear
• Golden Eagle

Our gun selection is the largest east of Montreal including

Guns • Scopes • Mounts
• Shells • Hunting Clothing

We also mount and sight scopes.

Our experienced sales staff is second to none.

Bridgewater
543-2475

Halifax
423-9371

Lr. Sackville
865-7183

Kentville
678-3805



JAMES GARDIN

"Full time taxidermist"

SACKVILLE TAXIDERMISTRY SHOP

ALL TYPES OF TAXIDERMISTRY

Fish — Birds — Game Heads Rugs and Full Mounts

WE BUY DEER HIDES

865-2575

997 SACKVILLE DRIVE, LR. SACKVILLE



One shot at an insulator can drop a community in its tracks.

Some thoughtless people "just for the fun of it", use insulators for target practice. In fact, this happens a lot.

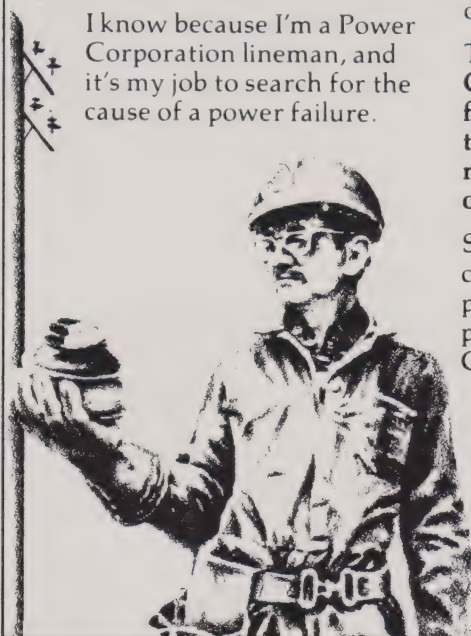
I know because I'm a Power Corporation lineman, and it's my job to search for the cause of a power failure.

People who shoot out insulators forget that a single shot can bring down a house, a factory, a hospital or even an entire city.

That's why the Power Corporation offers rewards for information resulting in the conviction of persons responsible for damage to our property.

So, if you have information concerning such an incident, please contact your local police or call the Power Corporation.

I know just how important stamping out this crime is, my home is just as vulnerable as yours.



**nova scotia
power corporation**



ter very badly, especially in Canada, and really don't come into their own until almost mid-summer. Fall is arguably prime rainbow time.

And even the humble old brookie can provide interesting sport at the season's end. Lower water temperatures tempt them out of the deep holes that provide sanctuary during the warm months and will begin rising to the tiny mayflies that typify the "back end" of the angler's year.

As the males' exterior appearance alters, though, in preparation for spawning — hump backs, hook jaws and spawning colors — so does their temperament. They are no longer content to kill merely for food. They will attack out of jealousy and territorialism.

Big, sleek, sparse streamer flies and lures will therefore do well.

For the dry fly buff autumn is also the time when insects that are usually not regarded as being aquatic tend to end up in the water as their lives end. Bees, wasps, moths, grasshoppers, crickets, and the like will often end up dunked conveniently for a large trout. Imitating them can actually provide far superior sport to mayfly fishin': Easier too.

Big, cumbersome, hairy monsters of almost any description will take large fish just at dusk. A bushy muddler minnow is a good standby, but anything fashioned from deer hair remotely resembling an insect will work if thrown out on a long leader, twitched on the surface, left, and twitched again. The takes are often classic head and tail raises and the action fierce.

Only within the last decade are the Maritimes' fall salmon runs gaining the respect and attention they deserve from sportsfishermen.

Sure, a dark, lethargic fall fish doesn't begin to compare with a bright, aerobic, cartwheeling springer on a nice early June flood.

And there are those who will sneer at the prospect of taking a fish so ripe with spawn (although the logic of that argument is lost when one also considers that a spring salmon killed is also spawning potential lost).

If the fish are less thrilling, there are compensating factors to be considered: The pure esthetic appeal of steamy mornings when the wet line shimmers in the first shafts of sunlight; a rude awakening when a ruffed grouse explodes from the undergrowth; an incoming flight of black ducks low overhead — and no blackflies; no skeeters.

The fall is too precious just to be afield. For those with the initiative to seek it out, there's superb fall fishing to be had all over the region. Don't put that rod away yet.

Jim Gourlay

DEER JACKING:



DAN BRENNAN

The Good Guys Fight Back

Simple surveillance and reporting by local citizenry is curbing this chronic problem

After midnight, when most villagers in Noel Shore, Nova Scotia, are being lulled to sleep by the rolling tides of Cobequid Bay, Lou Miller is out prowling secluded back roads.

But wife Betty doesn't mind her husband's unusual nocturnal habits. In fact, she encourages it; and so do other residents of that part of Hants County who value their homes, land, farm animals and wildlife.

There are outlaws on the Noel Shore — deer jackers — and the townsfolk would just as soon see them run out of the area.

Jacking derives its name from the light that is used to hunt animals at night. A jacklight, or suitable alternative, is aimed directly at a deer which is immobilized by the light shining in his eyes, thus rendering the animal an easy target.

Every county in Nova Scotia and New Brunswick is infested with deer jackers, but how bad the problem really was in Noel Shore wasn't clear until that first meeting. On a November day back in 1977, Lou Miller and some other concerned men and women of Noel Shore met in the town hall, organized a sort of modern-day posse, and resolved to rid

their community of a nuisance which had reached intolerable proportions.

Each of the 17 people at the town hall recounted an experience: A senior citizen had endured countless sleepless nights because of the intrusion of four-wheel drive vehicles gunning across her fields; another man's farm animals, mistaken for deer, were shot and left to die; bullets from high-powered rifles pierced the night's quiet as they screamed past another family's bedroom windows; an old man living alone who had heard trespassers' voices and gone out to investigate was later found lying unconscious from a blow to the back of the head from a rifle butt.

Men with respect for neither law nor land were victimizing and intimidating a peaceful community. But proud people can only be pushed so far before they begin to fight back. From that first meeting came the formation of the Noel Shore Game Protection Association (NSGPA).

And in Port Elgin, New Brunswick, Irvin Robinson and some of his neighbours got mad. They were tired of hearing shots late at night and finding dead deer or cattle in their fields the next morning. But, unlike many rural residents who face a

similar situation, they did something about it. That something was to form, in November of 1982, a Neighbourhood Game Patrol. With their numbers seldom more than a dozen at any one time, they set up nightly patrols on the many roads in the Port Elgin-Little Shemogue area.

They emphasize that their purpose is not to arrest anyone, but merely to report anything suspicious to the local RCMP or the district's forest rangers.

Successful? Yes. Easy? No. At first there were dire warnings of reprisals by those who might find their law breaking activities curtailed by this type of patrol. But as Robinson says, "More people are coming forward who had been skeptical when we started. They see now that they have nothing to fear. As a result we are receiving much more information. All it takes is a phone call."

However, caution is the keynote to their operations. Certain people they have spotted late at night are known to be mixed up with the narcotics trade, and the majority of the poachers usually combine heavy drinking with their jacking. As a result, each patrol always consists of at least two persons per vehicle, and is in fre-

RUKO®

QUARTER OF A CENTURY
SUPPLIER TO THE
CANADIAN SHOOTER
PRESENTS

RUKO ELECTRO-POINT MARK VIII®

Patent Pending

NEW GENERATION
SUPER SCOPE



The crosshair lights up on this new generation day or night Super Scope. The new Electro-point system features a reticle that can be illuminated by turning on the switch ring located in front of the focusing lens. The shock proof (factory tested for recoil at 1400 GS) and fully ant glare coated superior optical system transmits nearly 100% of available light. It has the magnification, depth and sharpness of a top quality instrument, and will compare to top brand names in the market place.

Additional features: Waterproof, shockproof, fog proof. Focus adjustment ring to obtain optimum focus adjustment to your eye. Reverse-lock eyepiece, Neoprene eye protector. Correct impact point assured.

The Ruko Electro-point carries a lifetime warranty, against manufacturing defects. See this Super Scope at your favourite gun dealer.

MAGNIFICATIONS AVAILABLE Field of View Number
at 100 yards of Lenses

HE4X32	29.0 ft.	9
HE1.5X5X32	49.5-16.5	10
HE4X40WA Fullview Wide Angle	38.0	11
HE6X40WA Fullview Wide Angle	24.2	11
HE3X9X40WA Fullview		
Wide Angle	35.5-14.5	10
HE4X12X40WA Fullview		
Wide Angle	29.5-10.3	10
HE1.5X20 Pistol Scope	27.5	8
HE2.5X20 Pistol Scope	12.8	10
HE4X18 for Colt AR15 & Others	29.0	11
HE4X20 for Colt AR15 & Others	29.0	11
HE3X21 for Colt AR15 & Others	31.2	11

WE SERVICE WHAT WE SELL

Exclusive Canadian Distributor for:
Beretta, Baikal, Rossi, Tikka, Steyr
Mannlicher, Voere-Titan, Krico, Uzi, Galil,
PMC Ammunition, Electro-Point Rifle-
scopes, El Gamo Air Rifles, Condor &
Diana Air Rifles, Radar Leather Goods,
Gerber Knives, Ruko Knives.

For more information or the dealer
nearest you, Write or Phone:

RUKO of Canada Limited,
7 Alpha Mills Rd., OD, Mississauga,
Ontario L5N 1H4 (416) 826-1341

quent contact with the control centre at Robinson's house via CB radio.

Whatever the activity they may discover, the patrols do not interfere, but merely report to the proper authorities anything that appears suspicious. They report licence plate numbers, vehicle description, and sometimes will recognize the people they have under surveillance. Often, however, they find that the vehicle is not from the area and routine checks have found that some vehicles driving the roads late at night come from as far away as the north shore area of the province.

Sackville Forest Ranger, Monty DeLong, whose area also includes Port Elgin, had this to say:

"While the Neighbourhood Game Patrol has not eliminated poaching in the area, it has decreased it significantly, and has also reduced vandalism. It certainly has been a great help to us."

Port Elgin RCMP also are fully involved, and there is close co-operation between their detachment, the forest rangers, and Robinson and his group.

"There is a large scale black market of moose and deer meat," Robinson says, "with much of it being sold out of province, in Quebec and Ontario, as well as the United States. There is even a price list being circulated by buyers, who also buy heads, horns and any other item that they can sell."

The Department of Natural Resources in Fredericton has been most enthusiastic about the group.

Deer jackers have been called many things: "Scum of the earth," says Laurie Saulnier, Governor of the East Hants Wildlife Federation, "renegades," says Casey Pendergast, Supervisor of Enforcement and Hunter Safety for the Department of Lands and Forests in Nova Scotia. "Outlaws," says Miller, current President of the NSGPA. But whatever they are called one thing is certain: They are dangerous. And Lou Miller knows it.

"I've had people threaten to shoot me," he says. "But something had to be done."

People have become so afraid of re-criminations that if they hear a shot in the middle of the night, rather than call the authorities themselves and have to give their name, they'll call the Millers, and then Lou will make the call.

"People are afraid that these outlaws will burn their buildings down," says Miller. But he remains undaunted. "We have some very brave people in the association, and we don't mind a few threats if we can get rid of the problem."

Any time a group of citizens bands together to combat crime, one thinks of vigilantes armed to the teeth and prepared

to shoot the first suspicious character they meet. But these people are peaceful, law-abiding citizens whose sole intention is to harass, interfere with, and frustrate the jackers in the hope of getting them out of the area.

Dear jackers come in two classifications. There is the individual who, with a group of his buddies, will pour liquor into his belly for false courage and go out and jack a deer. To him, the outsmarting and outmanoeuvring of the law is the challenge and the kick.

One man, who asked not to be identified, describes his experience. "I wanted to try it once, just to see what it was like. Me and another guy went out to this field up in Colchester County and waited. The adrenalin's pumping. You know it's against the law, but you just want to see if you can get away with it. But I was getting scared. My heart was pounding. We'd been waiting for about an hour when finally, about 100 feet in front of us, we heard a noise. I shone the light into the field and this big buck was staring right back at me. My buddy aimed the rifle and fired, but missed. The next thing I know, I hear this car coming and I got up and started running. No way I'm doing that again, it ain't worth the risk."

The risk he is referring to is the threat of facing a penalty of \$1,000, a confiscation of the rifle, and possibly vehicles and other equipment.

The professional deer jacker, however, is out to make a dollar, plain and simple. His methods are somewhat more sophisticated making him more difficult for law enforcement agencies to apprehend.

"They are the ones we worry about the most," says Mike Lowe.

Professional jackers never work alone. They usually travel in three vehicles, each equipped with two-way radios and scanning devices in order to monitor law enforcement frequencies. The first vehicle will drive down a road and sit there. It may be occupied by a man and a woman, so if a police patrol were to drive by, appearances would suggest an ordinary couple seeking some privacy.

The second vehicle then proceeds down the same road until it arrives at a field. This is the group who will do the actual jacking. It is against the law to carry an uncased rifle after dark, rifles and lights may have been stashed nearby earlier that day. The third vehicle will then take up a position a few miles behind the second one, ready to warn the others if vehicles are approaching. They may even call in a false complaint to send game wardens off in another direction.

It is this type of situation that Miller

and the other members of the NSGPA faced seven years ago when they began their crusade. Since that time, they have encountered local jackers, jackers from Halifax-Dartmouth, and even from New Brunswick. In fact, they were successful in harassing one ring operating in the area to the extent that they forced them out altogether.

The efforts of the NSGPA have not gone unnoticed. They have the full support of the Nova Scotia Wildlife Federation and the provincial Department of Lands and Forests. Casey Pendergast, along with game warden Ivan Myers and members of the RCMP were at that first meeting in the Noel Shore town hall. They had fears originally that a vigilante force was emerging from the ire of an enraged and frightened citizenry. They were concerned that someone could get hurt. With good reason.

Pendergast has documented cases on file where game wardens have been spit at, threatened, attacked and injured.

To allow a group of untrained, albeit dedicated, citizens to go stalking the woods in search of dangerous men was a foolhardy and risky business. Pendergast and the other officers warned that under no circumstances were the members of the NSGPA allowed to confront the deer-jackers or attempt to take the law into their own hands. They could watch, observe suspicious vehicular movement, get licence numbers, and take down descriptions of those seen jacking, but that was all.

That was fine with Miller and the others. That was all they wanted to do in the first place. "We just wanted to drive them out of our area," says Betty Miller. "And we've pretty well succeeded in doing that."

Mike Lowe agrees. "I can tell you for a fact that there has been a dramatic decrease in the number of complaints from up there."

But it has taken seven years of vigilance, of driving the back roads from midnight to dawn, accumulating as much as 15,000 kilometres of wear and tear on personal vehicles at personal expense.

Every night from September to December, someone from the association maintains surveillance.

With the years of experience they now have, it is no longer necessary for members to be out every night. A system has naturally evolved so that only certain areas are watched and patrols go out every other evening as opposed to every night.

"At first, we'd be there every night, just travelling the roads, watching for cars. If we saw somebody who looked suspicious, we'd go up to them and tell them we knew

what they were up to and that they'd better get out. Either that, or we'd just follow them to see where they were going. We'd follow them right to their driveway if we had to," says Miller.

Although Miller doesn't like to travel alone, he has done it on occasion. Betty is not pleased with that arrangement, but as much as she supports him, she will not go out with him. "That's no place for a woman to be," she says.

There is close co-operation between the NSGPA, Lands and Forests, and the RCMP, and over the years mutual respect has developed. But despite that, there is frustration that the efforts of the Noel Shore citizens' group are being undermined by what Betty Miller calls a reluctance on the part of the RCMP to find out where the illegal deer meat is going.

Deer jacking is big business and there is money to be made. There is no question that there is a profitable black market for deer meat, and it is attracting more and bigger investors.

"There are some very influential people operating this thing," says Lou Miller.

Casey Pendergast agrees. A few years ago Lands and Forests caught and arrested a man jacking a deer. "He was a renegade who had been in all sorts of trouble with the law," says Pendergast. According to information the department had, this man retained one of the top lawyers in Halifax for his defence.

"There was no way this guy could afford the legal costs. We knew somebody was paying the bills, but we couldn't prove anything."

It is frustrating for Miller and the NSGPA because they know that their job in the Noel Shore would be made infinitely easier if the source of the ring could be eliminated.

Meanwhile, membership in the Noel Shore Game Protection Association continues to grow. From the original 17, the association now boasts more than 50 members, and although jacking is still a priority, the goals of the association have expanded. Betty Miller is proud of their record, and is quick to point out that the association is now involved in education and development.

Last year, a \$1,000 scholarship was awarded by the NSGPA to a student at Acadia University to assist with her thesis on trout fishing.

Jerry Blom, vice-president of the Nova Scotia Wildlife Federation, described what was happening in the Noel Shore previously as "a slaughter."

**Barry Dunn in Nova Scotia with
Everett Mosher in New Brunswick**

RUKO®

QUARTER OF A CENTURY
SUPPLIER TO THE
CANADIAN SHOOTER
PRESENTS

PMC™ PRECISION MADE
CARTRIDGES FOR YOUR
KIND OF SPORT!



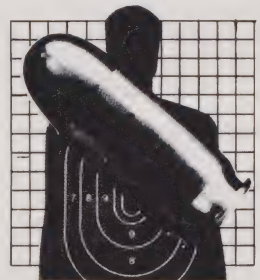
1.

BIG GAME — Whether it's a crafty whitetail buck or distant bull moose, here's ammunition that will knock their socks off with its power and accuracy! Compare PMC factory ammo with Winchester, Federal or Remington and you'll discover why more and more hunters are switching to PMC.



2.

TARGET OR VARMINTS — Silhouette or paper, woodchuck, or coyote. PMC gives you the advantage marksmen seek... factory loads with the precision accuracy of custom loads.



3.

MILITARY BALL AMMO

Calibre: 222 REM, 223 REM, 22-250, 243 WIN, 270 WIN,
7mm REM MAG, 30 CARBINE, 30-30 WIN, 308 WIN,
30-06 SPRNGFLD, 300 WIN MAG, 25 AUTO, 380 AUTO,
9mm LUGER, 38 SPECIAL, RN, SWC, WC, 357 MAGNUM,
44 REM MAG, 45 AUTO.

For more information or the dealer
nearest you, Write or Phone:
RUKO of Canada Limited,
7 Alpha Mills Rd., OD, Mississauga,
Ontario L5N 1H4 (416) 826-1341

WILDERNESS OUTFITTERS

1057 COMMERCIAL ST., NEW MINAS, NOVA SCOTIA B4N 3E1

(Located on Route #1 Between Kentville & Wolfville in the Annapolis Valley.)

- Camping • Clothing • Cross Country Skis •
- Canoes • Topographical Maps •

A unique shopping experience — open all year

BRAND NAMES: Eureka — Camp Trails — Equinox — Woods — Optimus — Silva
— Vasque — Patagonia — Woolrich — Royal Robbins — Far West & Others.

Mon., Tue., Wed., 9-5:30 Phone: 902-678-7007
Thur., Fri., 9-9:00
Sat., 9-5:30 Write for free catalogue



ATLANTIC TAXIDERM



PORTER'S LAKE N.S.

**QUALITY
PROFESSIONAL WORK**

827-2521

PORTER'S LAKE

AREA CODE 902

454-5561

HALIFAX



**HARDY
BROS.**

World-famous Hardy Bros. rod blanks are now available in Canada in both graphite and glass in a complete range of sizes from 6ft. to 14ft. Rod building is a relatively simple and enjoyable project that will permit the discerning angler to own a high quality rod at about two thirds of the retail cost.

For details, or to order, contact

Forest Glen Import Export Ltd.

15 Balsam Place, Dartmouth East,
Nova Scotia, B2Y 1Y1
(902-434-8009 or 434-0861)



2

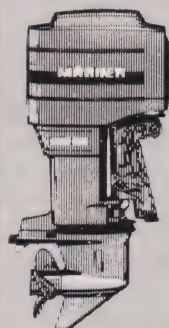
BAYSIDE SUPPLIES LTD.
MARINER
OUTBOARDS
Sales & Service

Sport Craft and York River Boats
Commercial Fishing Gear
Complete Net Repairs
Full Stock of Foul Weather Gear

Site 23, Box 14, R.R.#4, Armdale, N.S. B3L 4L4

Route 333, 14 miles from Armdale Rotary

Phone: 852-4199



200

The Country Kitchen

The art of cooking wild game and vegetables was mastered by our ancestors as a matter of necessity, but has been lost to many modern households. Fortunately many of the old recipes are still in circulation. OUT magazine will be offering hints on table preparation of fish, game and wild plants as a regular feature.

Roast Pheasant

One 2 1/2 - 3 lb pheasant

lemon juice

1 cup chopped celery

1 onion, chopped

Pinch salt and pepper and garlic powder

Butter

1/2 cup sherry

Wipe cavity of pheasant with lemon juice.

Mix celery, onion and seasoning with 1

cup small cubes of hard butter and stuff

the bird full of this mixture. Don't close

or tie cavity. Put small cubes of butter in

skin creases. Fold the wings over the

back, skewer, and tie legs together.

Preheat oven to 375°F (190°C). Soak

cheese cloth in melted butter and cover

bird. Place bird, breast up, on rack in

roast pan. Cover bird with foil and roast,

basting frequently with melted butter

until tender (20 min. per pound).

Remove foil and cheese cloth, add

sherry. Baste and brown for 15 minutes.

Remove, cool; discard stuffing. Make a

brown gravy from drippings. Serve with

rice or potato of choice and fresh

vegetables.

Gary J. Duncan

Peroche (Salmon Pie)

Variation on old family recipe

2 cups freshly cooked salmon

1/4 cup rich fish stock

1/4 cup baby clams (cooked or canned)

1 cup cooked rice

1 medium onion (grated)

2 stalks celery (chopped finely)

Pinch salt, pepper, garlic powder

Pie pastry (2 crusts)

3 tbsp. butter

Preheat oven to (250°C) 400°F.

Combine all ingredients except pastry

and butter. Line deep dish pie plate with

pastry crust and fill with salmon mixture.

Melt butter over top. Cover with top

pastry crust, seal and score. Bake 45

minutes until golden brown. Cover pie

with cheese sauce (melted) of your choice

and serve. (6 Servings) Great with white

wine.

Gary J. Duncan



Regional Insight

Atlantic Insight is proudly a regional magazine. Reporting on and to the people of the four Atlantic provinces. And the how we do it is just as important as the what or the why. Our correspondents live and work in the provinces they cover. They understand the concerns and the needs of the people, *because they share those concerns and needs*. Now, with over 250,000 readers every month, our regional trials, tribulations and triumphs are getting the attention they deserve. *Atlantic Insight* — the world-class regional magazine.

Each month, *Atlantic Insight* presents Atlantic Canada to the people who live here — and to a growing number of men and women elsewhere who want to stay in touch with their heritage. Each month you enjoy the refreshing blend of news and views, wit and wisdom, pictures and people. You meet the leaders, the comers, and the just plain folk. *Atlantic Insight* is more than just a news magazine. Subscribe now — and know what's going on around here.

MORE THAN JUST A NEWS MAGAZINE



NEW FROM THE CAPTAIN

SPICED RUM



For tastier rum drinks

The Captain does it again.
This time, a smooth,
golden rum, laced with
spices and other delicious,
natural flavours. Captain
Morgan Spiced Rum makes
drinks so lively, they're positively
*rum*bunctious!

CAPTAIN MORGAN
Spiced Rum

Good rum...and then some.

membership of 40. "If we had any more, we couldn't fit into people's homes, which is where we hold our meetings. There is always a waiting list. We have meetings twice a month from October to April and our first meeting of the year is held at Beinn Bhreagh. It is the Club that makes living in Baddeck so stimulating in the wintertime."

A recent program listed 74 members. This discrepancy was explained by one of the ladies: "There are only 40 active members." This apparently did not include many Bell family members and several others unfortunately inactive due to their advanced years.

Do the Bell descendants have much social contact with Baudeckers? "Of course they have friends in the village. . . . Why, I'm dining tonight with the Sandy Fairchilds!"

Prefacing the notice of each meeting in the Club's annual program is a thought-provoking quote. An example for a talk on art: "Everything has its beauty but not everyone sees it." Dainty lunches are served.

One evening some seventy years ago, the ladies were entertained — and maybe

Generously pruned of her more flowery effusions, Mrs. Toward's book *Mabel Bell, Alexander's Silent Partner* will be published this fall by Methuen.

Overlooking the geometric structure that is the Alexander Graham Bell Museum is an eye-riveting structure with oriental touches — "Raj Gift Shop &" (it was "& Kwik Foods"). Here tourists fresh from the educational uplift of the museum may purchase "Nova Scotia" souvenirs manufactured in Taiwan or Korea. Here you can get tartan mice, plastic lobster nut-crackers and Ciad Mille Failte T-shirts.

A sign warns museum visitors that they are leaving its properties. The 600 acre Beinn Bhreagh estate is divided bet-

ween the descendants of Bell's two daughters, Marion Fairchild and Elsie Grosvenor (the side of the family associated with the National Geographic Society and Magazine). Signs at the entrance say "Private" "No Trespassing." They are for the attention of strangers since none of the locals would intrude.

The Bell family was not amused a couple of years ago when Casey Baldwin, the journalist grandson of Bell's protégée and fellow inventive genius, F.W. "Casey" Baldwin, started a bed and breakfast business in the Baldwin house on the estate. Nor were they amused when he and his brother and sister then put the house and its con-

Your friends in the right places.



In Halifax, our downtown location keeps you well connected.

The Chateau Halifax is in the heart of downtown. It offers a commanding view of the harbour and direct connections to Scotia Square with its hundreds of shops and offices. You can walk to the government buildings, the new World Trade and Convention Centre and the financial district.

Need directions? Ask one of our friendly staff such as Thomas Venio, Bellman.

Let us surround you with warmth and friendliness.

Stay with friends at CP Hotels in Banff, Calgary, Edmonton, Halifax, Lake Louise, Mirabel, Montebello, Montréal, Peterborough, Québec, St. Andrews, Thunder Bay, Toronto, Trois-Rivières, Victoria, Frankfurt, Hamburg, Bremen (Spring 1985), Jerusalem and Tiberias.



CP Hotels

Chateau Halifax

1990 Barrington Street, (Scotia Square), Halifax, Nova Scotia

Reservations: 1-800-268-9411 Toronto 361-1400 Or your Travel Agent



Lillas Toward: Stimulating "knowledge and sociability."

even "stimulated" — with "Sonnets By A Suffragette." But modern women's lib has yet to undermine the Club's morale: Members are listed under their husbands' names and are chosen for their husbands' status rather than for their own achievements — with notable exceptions such as the formidable Mrs. Toward who served as chairman of the Nova Scotia Law Reform Commission.

SMALL TOWNS

tents — some of which had been used for the Baldwin/Bell experiments — up for sale. The house was bought back into the Bell family.

On the neck of the peninsula outside the estate, land is at a premium — proximity to the Bell family has a cash value: A lot here sells for double the usual price in the Baddeck area.

The presence of the Beinn Bhreagh establishment along with the unspoiled beauty of the area and the excellent sailing conditions on the unpolluted Bras d'Or Lakes, has attracted other wealthy Americans to summer in the vicinity of

Baddeck, thus adding to the tourist economy. Some, however, who try to exclude people from beaches adjoining their lands, have difficulty in understanding that Canada's waterfront access laws apply to rich and poor alike.

The Bell family is generally more tactful with the inhabitants. Nevertheless, a doctor who once practised in the village recalls one of the Bells coming into the hospital and demanding attention ahead of the queue... a demand to which the nurses, local women who "knew their place," were willing to acquiesce.

The A.G.B. Club is not always so tolerant to Canadian newcomers setting up their homes among them: A few years ago the young wife of a new MLA was told that if she didn't dress and behave more "conventionally," she would not be considered for membership in "the Club."

Maynard MacAskill, another former MLA for the county, and provincial government minister, who as a family doctor had faced undaunted winter calls along the wind-swept shores of north Cape Breton, admits that he disliked visiting Baddeck because of the condescending snobbery of its self-designated establishment.

Every summer during Regatta Week, a book-sale and tea, for the benefit of the library, whose building was donated to the village by one of the Grosvenors, is held at the Baddeck Yacht Club. Only a small charge is levied for the tea, and the standard of the abundant cookies, squares and lobster sandwiches is unassailable. It is open to the public, yet the majority of the locals, long attuned to social nuances, do not attend. At either end of a long table, covered with lace-edged linen, sit two ladies, a silver tea service in front of each. They are the pourers. A member of the Family usually reigns at one end. On a recent occasion Mrs. Samuel A. Gayley, a granddaughter of Alexander Graham Bell, was behind one teapot. Enconced behind the other was Mrs. Lilius Toward.

On a wall of the Yacht Club, prominently displayed, is a framed photograph, donated, according to the inscription, by a Grosvenor. It shows various scions of that branch of The Family aboard their large old yacht, the Elsie.

Down on the government wharf below the Yacht Club one can gawk at the American luxury yachts and cruisers. Festooned with electronic equipment and polished brass fittings, the world on the wharf is studiously ignored as the crews serve sundowners on deck. From time to time, the Cruising Club of America (only millionaires with acceptable social background need apply) drops anchor.

For \$6 the public can take a boat trip to the "Keno" around Baddeck Bay. It takes you past tiny Toothbrush Island, now a bird sanctuary, where the once nearly extinct long-necked comorants screech and crowd, and towards Beinn Bhreagh, over an old wreck, just visible through the swaying purple-pink jelly fish. Then the cameras snap as the boatman points out the houses on the Bell estate, keeping a discreet, respectful distance from shore: "We try not to disturb the Family."

Perched on top of tall budworm-denuded spruce trees are a pair of motionless, disdainful, bald-headed eagles. Just as you adjust your lens — off they flap.



Great taste...
and they're mild.

**Rothmans
SPECIAL MILD**

ROTHMANS OF PALL MALL ESTABLISHED 1880

Warning: Health and Welfare Canada advises that danger to health increases with amount smoked - avoid inhaling.
Average per cigarette - Regular and King Size: "Tar" 12 mg Nic 0.9 mg.

Bloodbath at Devco

How and why much of the Cape Breton Development Corporation's top management walked the plank

by Parker Barss Donham

Ask a group of Port Hawkesbury businessmen to describe the chairman of the board of the Cape Breton Development Corporation and sooner or later the word "ruthless" crops up. A lanky, self-made millionaire with a deceptively boyish grin, Joe Shannon has cut a wide swath through the town's business community. The son of a Sydney River barber, he owns a trucking firm, a tire store, a cable TV outlet,

a ready mix plant and a paving company. If a few business rivals complain of having been stepped on during the accumulation of this modest empire, it may just be the inevitable sour grapes faced by any successful entrepreneur in the Atlantic Provinces.

But Steve Rankin, Graham Skerrett, John Dodge, Doug Shield and Roy MacLean probably wouldn't argue with the term "ruthless." They are the former president and four former vice-presi-

dents of Devco who were variously fired, demoted or flushed out of the federal Crown corporation within 75 days of Shannon's surprise appointment last May. Shake-ups are nothing new at Devco, but never before had the perennial reorganizations precipitated such a massacre. The bloodletting has left the island edge. Much as Cape Bretoners love to bitch about Devco, it remains the main conduit for federal transfer payments into this poorest corner of the Maritimes.

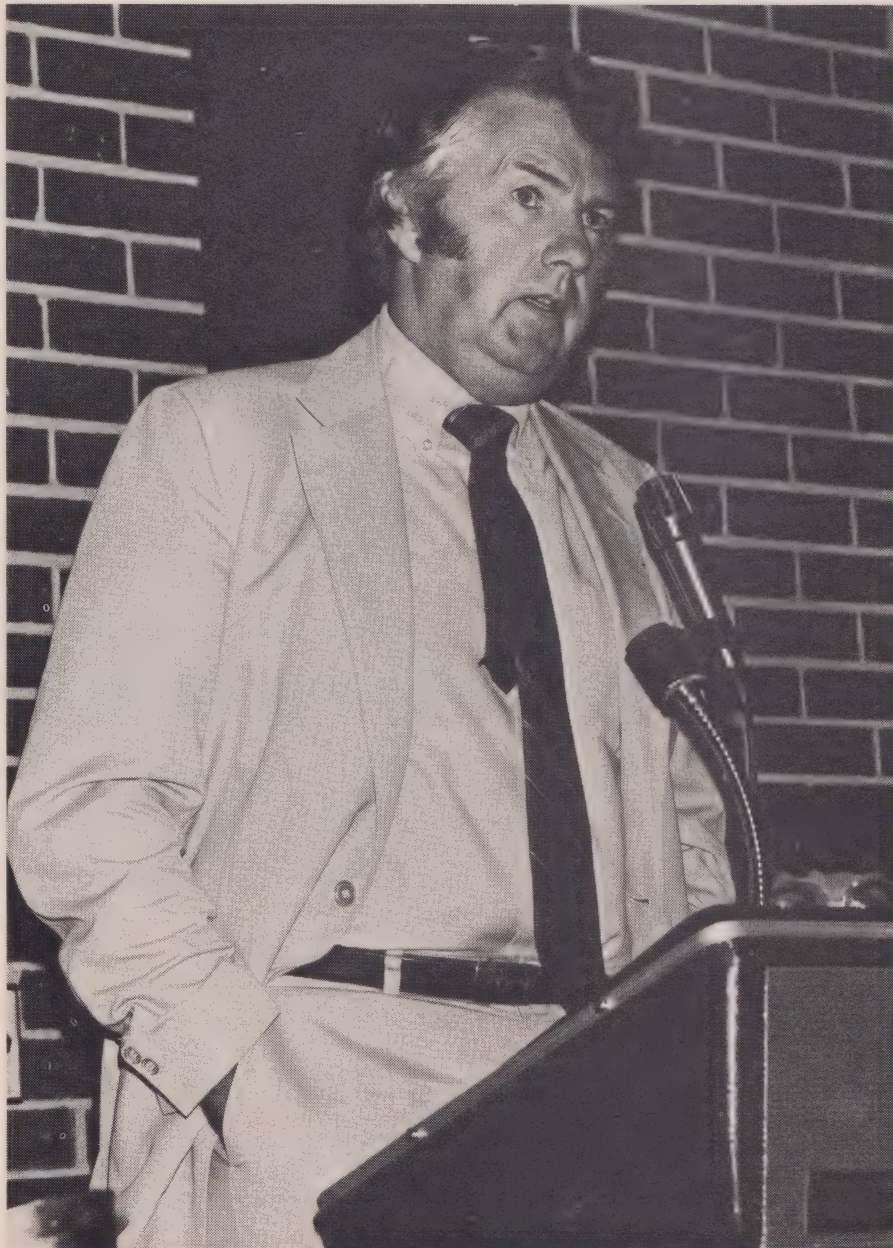
Trouble had been festering for months. Neither of Devco's dual tasks — coal mining and industrial development — had been going well. The recession undid a decade's work by the Industrial Development Division, which helped create businesses on a small scale, and though corporate planners spoke bravely about coal's bright future, the coal division continued to lose money.

When then president Steve Rankin arrived in Industry Minister Ed Lumley's office last fall with the news that Devco's projected deficit had quadrupled, Lumley blew his stack. "I was absolutely shocked," Lumley complained. "They had forecast an \$11 million deficit for last year, and all of a sudden, out of a clear blue sky, they walk in the door and tell me they are going to lose \$46 million."

Lumley and his predecessors in the Department of Regional Economic Expansion were partly the authors of their own misfortune. They had not made a single appointment to Devco's board of directors in nearly five years. The board normally comprises two provincial and four federal appointees, but by the end of 1983, it had only one member: John Burke, a Sydney dentist and former Tory MLA.

The reasons for Devco's losses, if not for Rankin's failure to anticipate them, were readily apparent. The price Devco received for coal shipped overseas had fallen from \$91 a tonne in 1982 to just \$75 per tonne. A disastrous long term contract with the Nova Scotia Power Corporation, Devco's biggest customer, had held price increases to 11 per cent over a five year period in which the Consumer Price Index rose 50 per cent. Lumley told Rankin bluntly that Ottawa would provide no money for new coal mine expansion until the NSPC contract was re-written.

That order placed a hold on some of the most ambitious energy-related capital projects in the Atlantic Provinces. Faced with an almost total conversion to coal-fired generation by the Nova Scotia Power Corporation and a rapid expansion of overseas markets, Devco planners had proposed no fewer than three new coal mines: at Glace Bay, Langan, and Donkin. Added to Devco's three existing pits, the new mines would raise annual production to 8.6 million tonnes by the mid-1990s, more than triple the current



PHOTOS BY OWEN FITZGERALD

Rankin: Exit amid a vicious whisper campaign after rebukes from Ottawa.

Eighth grade drop in



If you're involved in business, enjoy the company of young people and believe in our free enterprise system then here's your opportunity to become an Eighth Grade Drop-In... a volunteer member of the Junior Achievement (JA) program called Project Business.

Participation in Project Business will give you an opportunity to pass on your knowledge, skills and attitudes to a group of highly motivated Eighth or Ninth grade students. You actually go into the classroom and work with the students, following a program provided by your JA office.

The students you work with will learn something about careers open to them along with the opportunities and rewards offered by business. At the same time they will enjoy themselves. And so will you. Find out more.

Look up the Junior Achievement office in your telephone book and ask about Project Business or write: Junior Achievement of Canada, 3240 Bloor Street West, Toronto, Ontario M8X 1E4.

**PROJECT[®]
BUSINESS**
A DIVISION OF JUNIOR ACHIEVEMENT

SPECIAL REPORT

production of 2.3 million tonnes. With sundry surface improvements for coal washing and transportation, the tab could reach \$2 billion, putting Cape Breton coal in league with such energy mega projects as Mobil Canada's Venture natural gas development. Unlike Venture, however, as Devco planners were quick to point out, most of the money spent to develop coal would stay in Atlantic Canada. And the lifespan of the proposed mines was 40 years, versus Venture's 17. Futuristic developments such as liquified coal and Carbogel, a coal-water slurry intended for use in power plants, were waiting in the wings.

Lumley's public rebuke and the moratorium on badly needed developments strained relations with Rankin. The old NSPC contract expired January 1, with no sign of agreement on a replacement. Then, on April 5, disaster struck. A fire roared through Number 26 Colliery in Glace Bay, killing one man and forcing officials to seal the pit. The loss of Devco's only producer of

would provide a total of \$324 million for an immediate start on one new mine, further exploratory work on a second, and a feasibility study on a third. The moratorium on board appointments ended too, with the announcement that Shannon would become chairman. But for Rankin, the celebration was chilly. At the news conference announcing the new funding, the corporation president was conspicuously absent from the head table. Buried in the fine print of the official press release was the news that the consulting firm of Currie, Coopers and Lybrand had been hired to carry out a

review of senior Devco management.

Shannon seemed an odd choice for an appointment presumed to be MacEachen's prerogative. Not only had he dabbled in Tory politics, but his companies did enough business with Devco to raise a troubling question of conflict of interest. But whether his authority came from MacEachen or Lumley, Shannon moved swiftly. In July he fired two vice-presidents and granted another a two-month leave of absence "during which his role with the corporation will be determined." All the departed ones were recent Rankin appointees. Shannon

It's play today. But what about tomorrow?

Education is the future of our society. Without education, where would our leaders come from . . . our architects, artists, scientists, healers, and builders? Of course, education costs money. It's an investment in our future. Our children are worth it. That's something to think about.

Teachers of Atlantic Canada



Firemen at #26 Colliery: A disaster.

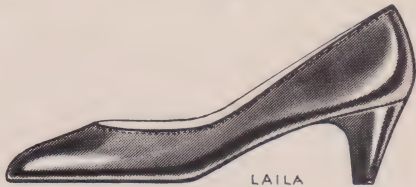
metallurgical coal (the most valuable type, used in steel production), and the prospect of 1,200 miners walking the streets in what seemed certain to be both a provincial and a federal election year, provided an abrupt political stimulus.

By month's end, the NSPC talks, which had been bogged down for six months, came to a sudden and successful conclusion. Devco would get a 40 per cent increase. Before another month had passed, Lumley and Deputy Prime Minister Allan J. MacEachen announced an end to the funding moratorium. Ottawa



winsbys

Womens shoes of distinction



LAILA

5504 Spring Garden Rd., Halifax, N.S. B3J 1G5 902-423-7324

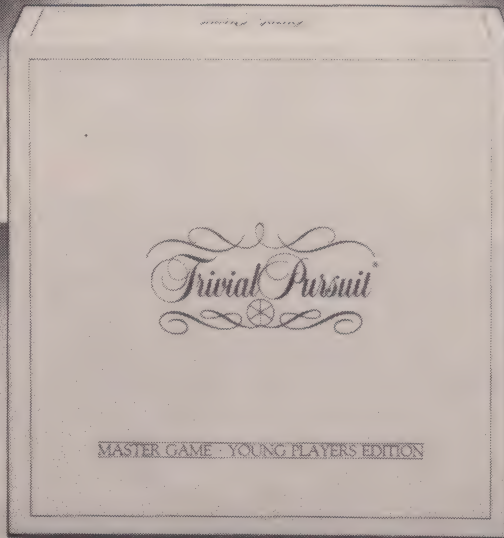
- The Maritimes largest collection of quality boots and shoes
- Amalfi, Denny Stewart, Thomas Wallace, Golden Plume, Celebrity, Soft Spots and Airstep
- Shoe Sizes 6 1/2-11 AAA, 6-12 1/2 AA, 4 1/2-13 B and 6-10 C/D

SPECIAL REPORT

axed two of the corporation's most fondly nurtured development projects, a marine farm and a woollen mill, and he began to excise some of the executive perks that had been a hallmark of Rankin's reign.

Although some of these changes were made in Rankin's name, they left no doubt who was in charge. Reading the large type on the wall, Rankin decided to exercise his long-nurtured ambition to become Member of Parliament for Cape Breton Highlands-Canso. Like everyone else, he assumed it to be a safe Liberal seat. Since the Laird of Lake Ainslie had

The people who bring you Trivial Pursuit®
know more ways to have fun!



GENUINE TRIVIAL PURSUIT® YOUNG PLAYERS™ EDITION It's new. It's fun. It's challenging. The junior edition of the game that's taken Canada by storm. Features 6,000 mind-stimulating questions for ages 7 and up. Play individually or in teams. It's the ideal game for anyone and everyone going back to school.



Megamix™

It's the brand new word game with a unique "twist". Play it in the car, at home, anywhere you want to enjoy a megaton of fun and challenge. You'll thrill to this new way to create words...score points. Ages 6-96.



The people who bring you Trivial Pursuit®
TRIVIAL PURSUIT® is a registered trademark of Horn Abbot Ltd.
Chieftain Products Inc. is a registered user of such trademark.

Miners happy with fewer frills at the top.

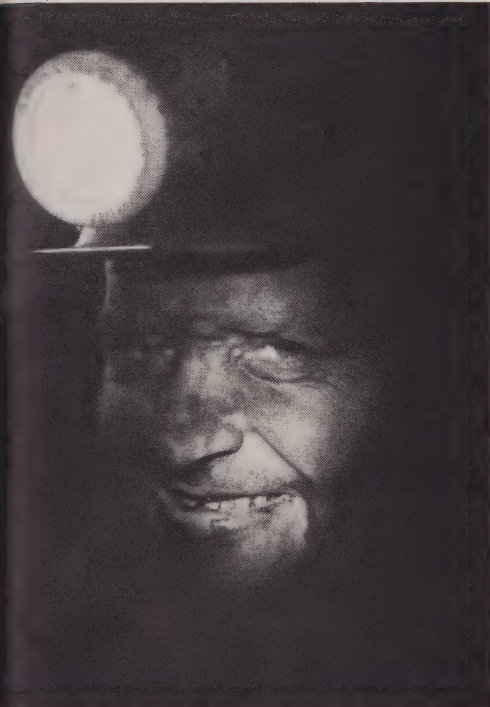
won all but one of the last 11 elections, winning the Liberal nomination seemed tantamount to election.

Rankin was well-placed to win the nomination. Born and educated in the riding, he had served as MacEachen's bagman before his appointment to Devco. More than any previous Devco president, he had concentrated the efforts of its Industrial Development Division in the Strait area and Richmond County. When Rankin announced his candidacy just four days before the nomination, most assumed he was a shoo-in.

What no one counted on was the reaction of Cape Breton's Liberal establishment. Rankin's relations with neighbouring MPs David Dingwall and Russell MacLellan had long been fractious. Dingwall faced a tough re-election fight against former United Mine Workers boss William "Bull" Marsh, whose strident attacks on Rankin had recently occasioned his dismissal from a comfortable UMW sinecure. With 1,200 miners out of work indefinitely because

of the No. 26 fire, Marsh would be certain to campaign against the "Dingwall-MacLellan-Rankin" ticket. The two MPs feared Rankin's nomination might spell their own defeat.

What followed was one of the nastiest political hatchet jobs in recent memory. Senior Liberals in Cape Breton Highlands-Canso took to the telephones on behalf of Rankin's only substantial opponent, Kenzie MacKinnon, a young lawyer who was MacEachen's Ottawa chief of staff. Most painfully for Rankin, the callers included Port Hawkesbury lawyer Art LeBlanc, an old, trusted friend and former next-door neighbour with whom he once shared a tennis court. LeBlanc had succeeded



Rankin as MacEachen's constituency bagman. His involvement gave the MacKinnon campaign MacEachen's imprimatur.

Rumours about Rankin's tenure at Devco flew around the riding. The Currie, Coopers and Lybrand report on Devco management was said to condemn him. His penchant for an opulent executive lifestyle was said to have bordered on malfeasance. No one produced the report, nor any other hard evidence to support the whisper campaign, but when Dingwall publicly attacked Rankin's management of Devco in a radio interview on the eve of the nomination, the damage was done. On the second ballot, with the supposedly neutral MacEachen sitting two seats away, MacKinnon edged out Rankin by three votes.

If nothing else, Rankin's four-day foray into politics gave him a graceful exit from the Devco presidency, a departure Shannon confidants say was inevitable anyway. Taking over as acting president, Shannon remained tight-lipped about the Currie, Coopers and

YOU NEED A NEW BUSINESS CARD.

Tape your old card here

Clip out and mail to:

INTRA TRAVEL CORPORATION
1571 Sandhurst Circle
Suite 206
Scarborough, Ontario
M1V 1V2

And we'll send you an application for the INTRA Travel Value Card. Your INTRA Travel Value card makes business travel easy with:

- Up to 25% off rates and services at thousands of hotels worldwide.
- Up to 35% off car rentals at Avis, Tilden, and Holiday.
- Automatic flight insurance of \$100,000.
- Cross Canada service at nearly 90 INTRA travel agencies.
- INTRAGRAM—special bulletins on more business travel specials, additional programs and services.
- Up to 20% off ground services.
- And the INTRAGuarantee: If a travel company ceases business, INTRA will refund any money paid or provide an equivalent service. Subject to INTRAGuarantee terms and conditions.

Your New Business Card.



Annual Fee \$14 (Two years \$25).

SPECIAL REPORT

Lybrand report, but did little to dispel the notion that Rankin had left the corporation under a cloud. He ordered the company to sell the elegant Iberian mansion it had maintained for Rankin on King's Road in Sydney. Ten executive automobiles went up on public tender. Off-island executive travel without Shannon's explicit permission was banned. Grilled by reporters about the extent of executive abuses he had found at Devco, Shannon would say only that he had "a different management style. . . I probably don't have as many frills."

Coal miners like these changes. "The

perception that Steve gave was of a fat operation, with a lot of fat at the top," says Cape Breton South MLA Vincent MacLean. "When you get that perception, whether it's right or wrong, you're never going to get any productivity out of the men." In August, Shannon made another popular move, firing the senior vice-president of the coal division, Douglas Shield, an import from the British Coal Board whose diffident manner had not endeared him to the miners.

By now, only three vice-presidents remained. For temporary reinforcements, Shannon hired two accountants. George



New mines: More coal; less industrial development.

Currie, author of the still secret Currie, Coopers and Lybrand report, would take over the coal division, and Paul Vienot of Touche Ross would manage the Industrial Development Division.

These appointments were not without irony. Created in 1967 after J.R. Donald's royal commission on "The Cape Breton Coal Problem," Devco was originally intended to phase out the coal industry over a 15-year period. Jobs lost in the mines were to be replaced by new jobs created by the Industrial Development Division. But the 1973 Arab oil embargo breathed new life into the coal industry, transforming the coal division's role from mine extinction to mine expansion. The Industrial Development Division, meanwhile, became one of Canada's most innovative economic development agencies, fostering diversified projects that reached into every cove and village on the island. The division had its share of magnificent failures, but at a cost that averaged \$8 million a year, it offered a measure of immunity from the poverty that envelopes rural Cape Breton.

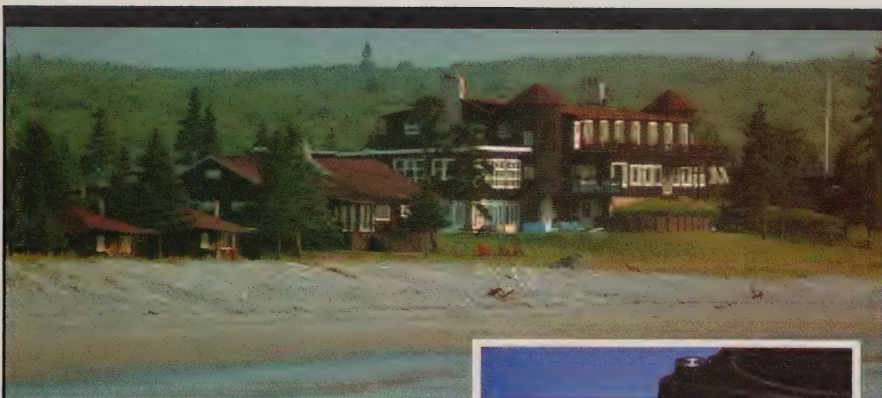
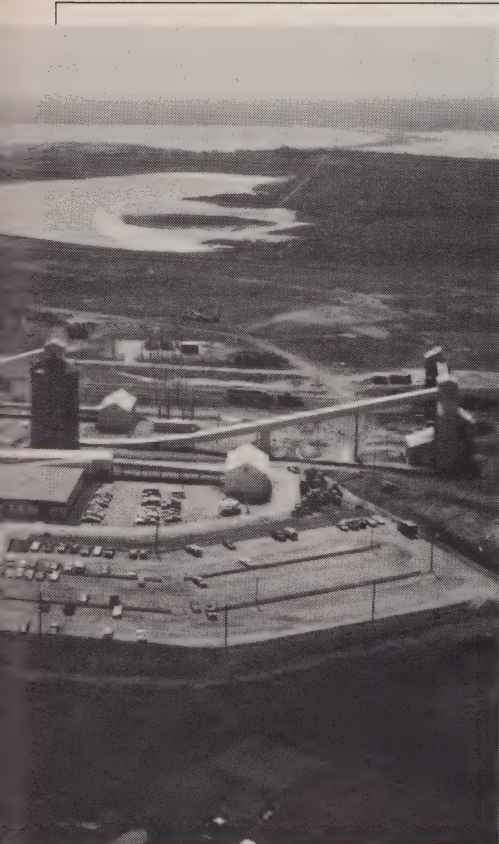
The cool eye of an accountant may be just what the Coal Division needs as it prepares for massive new expenditures. But the Industrial Development Division probably can't survive rigorous devotion to balance sheets. So Devco may have come full circle: From Donald's original intention to close the mines in return for diversified economic development, to the abandonment of industrial development as the price of new mine openings. ☒

Mitchell Fur

"The Master Furrier"

5232 BLOWERS ST., HALIFAX, N.S.
MICMAC MALL, DARTMOUTH
MONCTON MALL, MONCTON



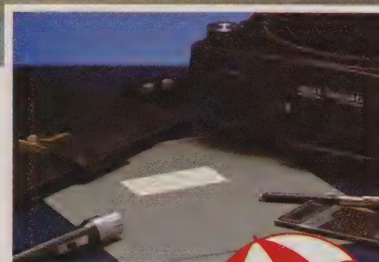


By putting the city and office far behind we bring minds closer to the business on your agenda.

We're White Point Beach Lodge – meeting and conference centre in a refreshing, stimulating and rustic setting.

Only an hour and a half from Halifax.

Meetings at White Point. Just think.



White Point Beach
Hunt's Point, N.S.
BOT 1G0
(902) 354-3177
Telex: 019-23620



THINK TANK

Upcoming in Atlantic Insight

**The tragic costs
of drinking and
driving: Who
pays?**

**Catch a falling
star: What really
happened to
Atlantic Canada's
first (and last) pay
TV network?**

IF YOU ARE MOVING

Please help us maintain continuous service with your *Atlantic Insight* subscription. Complete coupon below, attach your current address label, and mail to: Atlantic Insight, Subscriber Services, 1668 Barrington Street, Halifax, N.S. B3J 2A2. Allow six weeks for change to be made.

NAME _____

NEW ADDRESS _____

_____ CODE _____

EFFECTIVE DATE _____



REPUBLIC OF
NEWFOUNDLAND

T-SHIRT
8.95

NFLD. RESIDENTS
ADD 12% TAX
2.00 POSTAGE
& HANDLING

YOU GET A BEAUTIFUL 4 Colour
Silk-Screened design on a
Canadian made 50/50 Poly-
cotton T-Shirt.

Adult size only	S <input type="checkbox"/>	M <input type="checkbox"/>	L <input type="checkbox"/>	X-L <input type="checkbox"/>
T-Shirt colour	White <input type="checkbox"/>	Tan <input type="checkbox"/>		
Quantity	_____ at 8.95 each =			
Postage and handling	_____ \$2.00 each =			
Nfld. residents add 12% tax	_____			
Total				

Certified Check ☐ Money Order ☐

Ship to: _____

Address: _____

Harbour City Trading Co.
P.O. Box 100, Stn. C
Dept. A-1

St. John's, Nfld. A3C 5H9

Allow 4 to 6 wks. for delivery



C'est si bonne

By Pat Lotz

When the cooking school where Margaret Carson was teaching last year went out of business, some of the students suggested that she give classes in her Bedford home. Carson, a graduate of the hotel and catering administration course at Surrey University in her native England, who had taught cooking at Halifax's YMCA and the Nova Scotia Institute of Technology, took up the suggestion. "The classes were on a pretty informal basis then," she says. But in December, when the Carsons (husband, Nicholas, general manager of the Barrington Inn, Mark, 5, and Amy, 3) moved to their present home on Kaye Street in Halifax, Margaret Carson officially opened the Bonne Cuisine School of Cooking there.

She conducts her classes in a large, bright double kitchen that she designed herself. She gives once-a-week courses, and one-time demonstration workshops on such topics as making pasta, petit-fours or picnics. "With demonstrations, which are non-participatory, I can accommodate up to 12 people," she explains. "I like to keep the courses to about eight." But in both types of classes, you get to eat the results. Among the courses she's planning for this fall is one on vegetarian cookery. "Though I'm not sure that Halifax is ready for one yet. I'd also like to give a course on *nouvelle cuisine*, which emphasizes fresh ingredients, small portions and artistic presentation," she says.

Carson occasionally takes on catering assignments, and "I've done no end of cakes for people. But I'm off wedding cakes, they're too expensive." This is because Carson, who prides herself on her high standards, always uses butter.

Last January, Carson was one of the eight chefs who made up Nova Scotia's team competing in the culinary Olympics at Hotel Olympia in London, England. As a catering student Carson had attended the famous international culinary show annually. "It was the strangest sensation going to the Hotel Olympia knowing that this time I was competing, instead of just *oozing* and *aahing* at the displays with a bunch of students." The team's entry in the International Cold Buffet category came third, and the dessert supplied for it by Carson won a special merit award. But she's not sure that she'll form part of the team next time. "It's a very demanding way of expressing your culinary skills," she says.

Mackerel and Tuna Mousse

2 7-oz cans solid white tuna
(packed in vegetable broth)
3/4 lb. skinned-and-boned smoked

mackerel
6 tbsp. wine vinegar
1 1/2 tbsp. gelatin soaked in 6 tbsp. water
4 sticks celery
1 tbsp. sugar
1 1/2 tbsp. capers
1 1/2 tsp. dry mustard
1/4 cups whipping cream
salt, pepper to taste

Drain tuna and reserve juice. Remove any dry or black parts from smoked mackerel, and break fish into pieces: Melt soaked gelatin over hot water and let cool. In food processor blend together fish, tuna juice, sugar, capers, mustard, salt, pepper and 1/4 cup whipping cream until smooth (It may be necessary to process in two halves). Pour blended ingredients into large mixing bowl, taking care to mix two halves together well if blended in stages. Beat in cooled gelatin. It is important for gelatin and fish mixture to be approximately the same temperature, otherwise the gelatin will congeal into threads. Whip remaining cream until double in bulk, and fold into prepared fish mixture. Pour into 3-pint ring, fish mould or loaf pan and chill until set (approx. 4-5 hours). To serve, dip mould into hot water for 2 seconds and turn onto platter. Garnish with watercress or parsley, lemon wedges or slices of cucumber.

Pork Tenderloin

1 pork tenderloin
1 oz. dried apricot
1 oz. pitted prunes
2 oz. rice
1 tbsp. butter
1 tbsp. finely chopped shallots or green onions
1 1/2 oz. ground almonds
salt and pepper
4 croutons

Soak apricots and prunes overnight. Drain and chop finely. Cook rice *al dente* and drain. Using a sharp knife, trim the tenderloin of all gristle, tendon or fat and trim off both ends. Make an incision along the whole length of the tenderloin, then gently flatten it out, using a meat cleaver or mallet. Sauté the shallots in the butter until soft but not colored. Mix in rice, apricots, prunes and ground almonds, adding more almonds if the mixture seems too moist. Season with salt and pepper to taste. Place filling evenly along the tenderloin and roll up into a long cylinder. Roll the cylinder tightly in a piece of buttered tin foil, securing both ends. Bake in a preheated 350°F. oven for approximately 45-50 minutes. Remove from oven and let it sit in the tin foil for 10 minutes. To prepare the croutons, cut 4 slices of white bread into 3 1/2 x 2 1/2-inch rectangles. Butter both sides and bake in a 400° F. oven for about 5 minutes on each side or until golden brown. To serve, cut the tenderloin on the bias into 12 equal portions. Place 4 tbsp. of Sauce Robert (recipe follows) on each plate, moving the plate to distribute sauce evenly. Place a warm crouton on the sauce and cover with 3 slices of tenderloin. Gar-

nish with carrots, potatoes, green beans, or zucchini.

Sauce Robert

7 tbsp. butter
2 tbsp. flour
2 cups concentrated pork stock
1/3 cup chopped shallots
1/4 cup dry white wine
1 tsp. prepared hot mustard

Make a velouté sauce: Melt 2 tbsp. butter in a heavy saucepan. Stir in flour and cook, stirring, over low heat for 2 minutes (the mixture may take on some color). Pour in the stock, whisking constantly while the sauce comes to a boil. Reduce the heat to low, move the pan to the side of the heat and simmer for about 40 minutes, skimming occasionally. In a heavy saucepan fry the shallots in 1 tablespoon butter over medium heat until they color slightly. Add the wine and boil the mixture until almost all the liquid has evaporated. Reduce heat to low, add the velouté and simmer uncovered for about 30 minutes. Stir in the mustard and simmer for 5 minutes. Finally, blend in the remaining 4 tablespoons of butter.

Chocolate Truffles

12 oz. good quality bittersweet dessert chocolate

2 1/2 oz. strong black coffee
1/2 cup unsalted butter
2/3 cup ground praline powder
1 1/2 oz. brandy or rum
3 tbsp. whipping cream

Break up chocolate and put pieces into top of double boiler with the coffee. Put pan over hot water until chocolate is melted (do not let it get too hot). Cool mixture and add butter, a small piece at a time. Stir in praline powder (recipe follows), brandy or rum, then the cream. Put mixture in fridge until it is cold and has begun to set. Beat with electric mixer until lighter and fluffier and return mixture to fridge until set. It should be firm but not hard. To finish the truffles, put heaping teaspoons of the mixture on a sheet of wax paper covered in cocoa and quickly roll each piece with hands to form a ball, coating each truffle in the cocoa.

Praline powder

1 1/2 cups almonds
1 cup sugar
2 tbsp. water
1 tsp. vanilla essence

Put sugar, water, vanilla into small, heavy-bottomed saucepan and cook over medium heat, stirring, until the sugar is dissolved. Stop stirring and bring syrup to a boil. As the syrup boils, wash any crystals that may be on the sides of the pan with a pastry brush and cold water. Boil syrup until light golden in color. Warm the almonds on a baking sheet in oven and add them to the syrup. Pour onto well-oiled baking sheet and leave until cold. Grind cold almond mixture in food processor, nut grinder, or pound in a mortar and pestle to obtain a powder.

DON'T JUST
THINK ABOUT IT
-DO IT!



MEDICINE

Dal doctors step up fight against multiple sclerosis

Thanks to the efforts of Dalhousie's MS Research Unit, medicine may now have a beachhead against "the great crippler of young adults."

No one really knows what causes multiple sclerosis, a disease that afflicts nearly one in 800 Nova Scotians between the ages of 15 and 50. But a team of doctors at Dalhousie University in Halifax have come up with a treatment for one of the disease's most crippling side effects: Fatigue. And their discovery is receiving worldwide attention.

"It's a breakthrough in the sense that patients with MS have the disease all their lives," says Dr. Jock Murray, head of the Dalhousie Multiple Sclerosis Research Unit. "Now we can treat one of their most persistent complaints."

The new treatment is a drug called Amantadine, used to treat some forms of viral flu and recently found useful against Parkinson's disease. It is not

known exactly how Amantadine works against MS but Murray says the drug is effective in relieving much of the debilitating listlessness most sufferers of the disease experience. "The drug somehow acts on the neural transmitters in the brain," he says.

First described over 100 years ago, multiple sclerosis is an acquired, inflammatory degeneration of particular tissues of the body's central nervous system. The central nervous system (the nerves extending up the spine and into the brain) transmits "messages" from the nerve endings to the brain, and from the brain back to the nerve endings. Actions and reactions of a person's body rely on the "news" of stimuli sent by the nerve endings and the brain's "instructions" on how to react to the stimuli. Healthy nervous tissue function depends on the "connections" among the nerve cells. These connections (actually called nerve fibres) are surrounded by myelin, a fatty substance that enhances the velocity of impulses up and down the spinal cord. For lack of a better analogy, think of the movement of nerve impulses as akin to the move-

ment of an electrical current through a wire; and myelin as insulation. Myelin markedly reduces "leakage" of the current at the nerve fibres. MS damages the myelin sheath so that the insulation can no longer prevent leakage, and messages to and from the brain cease or are delayed.

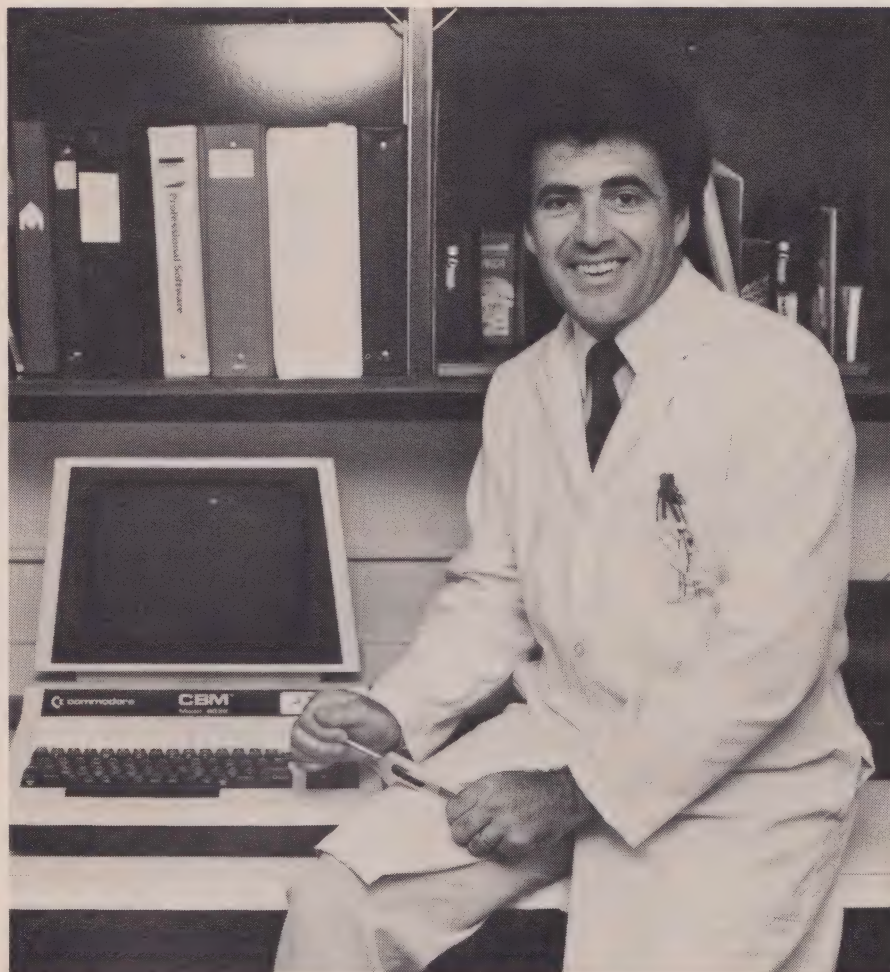
A person with MS often experiences loss of or diminished vision, strength, sensation or co-ordination. But the outlook of MS patients is better today than it was only a decade ago. The average life expectancy is over 35 years after onset as a result of better medical care. And many patients can lead normal lives without undue medical attention. Still, the questions about the disease could fill a textbook. Why, for instance,

does the disease strike women nearly three times as often as it does men? Why does it occur nearly three times as often in northern or temperate climes (MS is practically unknown in tropical regions)? And what is this strange fatigue that no other neurological disorder produces?

Almost 90 per cent of MS patients complain they suffer from debilitating

fatigue. More than 40 per cent say it is their single biggest problem. Fatigue occurs in the patient even in the absence of other symptoms such as numbness or weakness in the limbs. The patient may be unable to perform the simplest tasks. Warm temperatures may aggravate the condition. Until recently, no one knew how to treat MS-related fatigue. Then, in 1982, Dr. Sandy Cameron, a Halifax family practitioner, noticed after prescribing Amantadine to one of his MS patients for flu that the patient's energy increased within a short time. "It really was conclusive," Cameron recalls. "The patient ultimately came down with the flu, but his fatigue was gone." Cameron immediately got in touch with Dr. Murray at the MS Research Unit.

Almost 90 per cent of MS patients suffer from severe fatigue



PETER PARSONS

Dr. Jock Murray: with something new to go on, the fight has just begun.

"We really jumped on Cameron's observation," Murray says. "We were prepared for a long time to investigate something like this." Murray started the Research Unit on a grant from the Multiple Sclerosis Society of Canada in 1979. The idea was to document 1,200 cases of the disease and do follow up research on about 600. Research was to be in two areas: Investigating ways to treat the symptoms of MS, and searching for a cure. Cameron's observation allowed Murray and his 16-person full-time staff to combine the two areas of research. "The apparent effect of Amantadine left us with two questions," Murray says. "The first was to find out how the drug worked to decrease MS-related fatigue. And the second was to pinpoint the cause of the fatigue itself." Murray and his staff began by proving the effectiveness of the drug.

The team set up a series of tests. Eighteen patients were given Amantadine and asked to report how they felt. More than 70 per cent said their fatigue cleared up within a short time. Murray then set up a double blind crossover study in which half the patients got the drug, and the other half got a placebo. After recording the results, the placebo group then received the drug. The rest got the placebo. Nearly 62 per cent of those who received Amantadine said their fatigue

disappeared, and the remaining third said they hadn't felt better in years. Murray and his staff presented their findings to the American Academy of Neurology in Boston last April. They received high praise for independent, original research. The effects of Amantadine against MS have been published in medical journals around the world.

But Murray says the work of the Research Unit has just begun. Although he suspects Amantadine somehow works to counteract the effects of M.S. on the body's myelin sheath, he does not know exactly how the drug does this. He isn't even sure that investigating the causes of fatigue is fruitful in discovering the causes of the disease itself. And there are other mysteries that Amantadine research is unlikely to uncover: Why the disease tends to run in families; what the correlation is between geography and occurrence; why the disease typically affects young adults, though its onset has been recorded in children as young as five years old and in 65-year-old seniors. Nevertheless, Murray is sure about one thing: Any breakthrough is useful in the long run. "We now have something to go on," he says. "Before, we were groping in the dark." And because of his and his staff's efforts, thousands of MS sufferers will be able to live a little more comfortably with their disease.

— Alec Bruce

THE BATTERY

THE INN WITH THE VIEW

St. John's, Newfoundland

discriminating travellers . . .

- stay with us
- try our gourmet dining
- check our new lounge



The BATTERY
Signal Hill
St. John's, Nfld.
A1A 1B3
tel. (709) 726-0040
tlx. 016-4501

Atlantic Canada's
Regional Meeting Centre

Bigger & Better

than Ever!

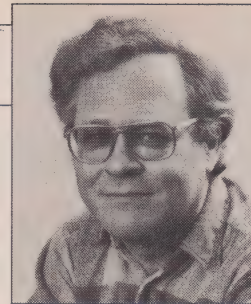
- Only 3 minutes from Airport by complimentary transportation.
- 156 spacious, comfortable rooms and suites.
- Meeting and banquet facilities for 10 to 125 people.
- Fine food and gracious service in our dining room and restaurant.
- Piano Bar for relaxation and entertainment.
- Pool, sauna, whirlpool.
- Commercial, group and day rates.

Call Peter Murphy for arrangements.



AIRPORT HOTEL
HALIFAX 902/861-1860
Telex 019 22815

Bon Voyage, Tall Ships! You trouble-making beauties



If one purpose of the Tall Ships movement is to teach thousands of young crew about nations they visit, then the assorted parades of sail during the past summer were ludicrously successful. Casual visitors to Canada rarely learn that a central fact of our national character is a subsurface current of rivalry and jealousy; but whenever the tall ships dropped anchor, the current bubbled up for all the foreigners to see. Against the happy blue of international *bonhomie*, it was a conspicuous and vile green, for envy.

The trouble began when Toronto muscled in on Quebec City's act. That was long before the billowing beauties swept into Canadian waters. Their visit to Quebec City was to be the most spectacular event during the city's huge festival to celebrate the 450th anniversary of Jacques Cartier's first cruise round the Gulf of St. Lawrence. (Cartier didn't actually get as far upriver as Quebec City till merely 449 years ago, but quibbling is unseemly.) Quebec had been planning the festival for six years, but late in the game Toronto figured that, after all, 1984 was its 150th birthday, that although it was younger than Quebec it was a whole lot bigger, and what the hell, why should Quebec monopolize all those gorgeous, sea-going relics, and why should inland tourists drive all the way downriver to French-speaking Quebec when they could see the ships right there on the jolly, English-speaking waterfront of good, old Hog Town?

No one will ever bother to document Quebec's fury over what it saw as Toronto's plan to discourage tourists from spending money in Quebec City, but a Toronto organizer said the inter-city negotiations over the ships had been "really quite awful. We have had a dreadful time." So the Tall Ships were still off the coasts of Europe and South America, and already English-speaking Canadians in greedy Toronto were once again feuding with French-speaking Canadians in greedy Quebec over who deserved how much money. Could anything be more Canadian than that?

Meanwhile, some federal government advertising urged the world to flock to Quebec City to witness the glory of the Tall Ships Parade there, but pointedly ignored the fact that the first and last North American ports that the mightiest ships would visit would be Halifax and Sydney. The old cry went up. This was just one more revolting example of

Ottawa's sucking up to Quebec while short-changing bluenosers. Could anything be more Canadian than *that*?

The ships raced from their rendezvous in Bermuda to Halifax in early June. It was a time of sunburn, excitement and romance, and for some young Nova Scotian women it was a time of heartache, too. Ship ahoy, sailor boy. But sailor boys must sail, and the stately ships go on.

So many juicy girls wandered among the crowds during what amounted to a five-day waterfront carnival that the Halifax *Daily News* mischievously renamed the event "The Parade of Tail." Some important people did not get invitations to the farewell party for the sailors — a monumental international blow-out on a pier — but the girls did. Local organizers seemed to have scoured the countryside for bluenose beauty queens, and the girls arrived at the party literally by the busload. Halifax, of course, has always known what makes sailors happy.

The next day the city took the afternoon off to watch the ships make a slow, gigantic loop round the harbour, and then glide out to the open Atlantic for the voyage to Gaspé and Quebec City. Spectators packed every downtown roof with a view, every pier and waterfront walk, and though the crews could not hear them, they clapped for each vessel as she passed, and let out the kind of whoops you hear at beauty contests or old-time fiddling competitions. And then, too soon, the Tall Ships were gone, and there was nothing to do but remember their impossible grace. The city was forlorn.

Neither rain, nor crime, nor even inconvenience marred those fine days. You could see the final parade without paying outrageous parking fees, or buying tickets to get near the show. No one felt ripped off except Dartmouth, across the harbour. A deal between Halifax and Dartmouth had specified that some ships would dock on the Dartmouth side. But the captains really are the masters of their vessels, and they all decided to stay together in Halifax, where the action was. Even at the best of times, Dartmouth is suspicious of its older sister. Now, it was livid, and its rage over Halifax's treachery was a foretaste of the inter-city nastiness to come in central Canada.

Seeds of that nastiness may have been sown even in Halifax. According to my favourite rumour of the whole, crazy,

Tall Ships adventure, sinister Toronto agents, doubtless disguised as Polish or Norwegian officers, snaked their way through the Halifax merrymakers on deadly serious business. They were slyly approaching the captains with inducements not to linger in *la belle province* but to zip up to Toronto. By early July, however, after the Tall Ships had sparked at an otherwise disastrous festival in Quebec City, Toronto organizers knew Montreal was as perfidious as Quebec had ever been. Fiendish Montrealers, like sirens luring sailors into dangerous waters, were using *money* to persuade captains to forget Toronto and, instead, dally in the fleshpots of the Paris of North America. Talk about raining on someone's parade.

A couple of dozen ships — fewer than half the fleet that had delighted Halifax — did finally make it to Toronto, but they weren't the real Tall Ships. They were short ships. Indeed, some were shorter than yachts that Torontonians see every Saturday afternoon, and Elizabeth Dunbar of Port Credit, Ont., must have been speaking for many of the 400,000 people who mobbed the Toronto waterfront when she said, "I expected more ships and bigger ships." The Toronto press had failed to trumpet the fact that the mightiest Tall Ships had never even planned to visit Toronto because they could not pass under power lines over the St. Lawrence River. You'd never have discovered it from the Toronto media but while the short Tall Ships were Toronto-bound for events that would include a race across puny Lake Ontario, the tall Tall Ships were Sydney-bound for events that would include the start of a race across the Atlantic Ocean.

By all accounts, the Tall Ships adventure was as sunny and exciting in Sydney as it had been in Halifax. (Rumours that Cape Breton Islanders were defecting to Polish ships as briskly as Polish sailors were defecting to Canada were the work of snide Haligonians and utterly false.) "Among the Sydney crowd," Parker Barss Donham reported in *The Globe and Mail* after the ships had sailed, "were moonstruck misses from Dartmouth and Halifax, pursuing romances begun a month earlier during the Tall Ships' visit to those cities." Those short, sweet trysts symbolize the entire visit to Canada of the Tall Ships. The great romance began in Nova Scotia, and ended in Nova Scotia. It was also best in Nova Scotia.



Money at your fingertips at nearly twice the locations.

The Royal Bank offers you over 600 Personal Touch Banking Machines* coast to coast—nearly twice as many as any other bank in Canada.

Which means no matter where you go in Canada, you can have 24 hour access to your accounts back home.

We're the only bank at major Canadian airports.

The only bank at which you can withdraw up to \$500 a day, every day. No weekly limits. No weekends limits.

And, we're the only bank to let you pick your own security code to make it easier for you to remember.

How can you get access to these machines? At your local Royal Bank branch. Come in and apply for a Royal Bank Client Card. And get the convenience of 24-hour banking, even when you're far from home.

*T.M.



ROYAL BANK

BREAD & BUTTER TO 60,000 CANADIANS.

When you enjoy a soft drink, you're probably not aware of the 60,000 Canadians who work together to produce it for your pleasure.

The soft drink industry employs 15,000 people. The supplies and services used by the industry provide another 45,000 Canadians with full or part-time employment.

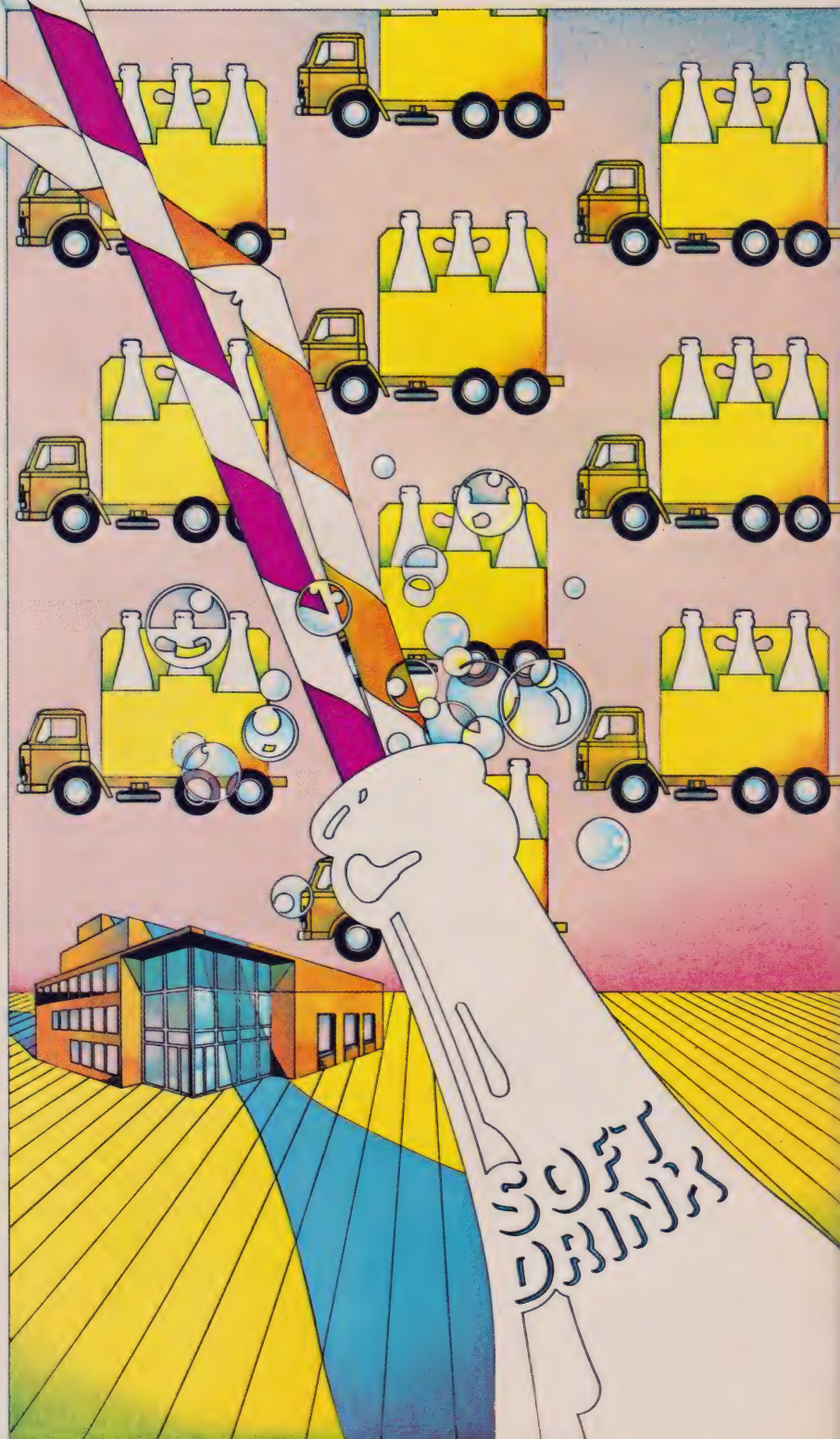
They could be your neighbours. Because the 250 independent bottlers who make up the industry, are local businessmen providing work in almost every region of Canada.

They pay out 320 million dollars a year in salaries. Every year, make a sizeable corporate and municipal tax contribution to this country. They donate their own time and money to local events and charitable causes. And they do their part to improve conditions in the communities they live and work in.

Think about that the next time you have a soft drink. And write the Canadian Soft Drink Association for the free booklet, "The Facts About Soft Drinks", and our new poster and brochure about the proper care and handling of glass bottles. If you've got a question, we'd like to hear from you.



Canadian Soft Drink
Association, 5th Floor,
443 University Avenue,
Toronto, Ontario
M5G 1T8



SOFT DRINKS. ONE OF LIFE'S LITTLE PLEASURES.

FOLKS

What do you do when you've spent years as a haberdasher and retirement looms before you like some vast wasteland. If you are **Wendell Phinney**, you become mayor of your town, director of public relations of your local health service and organize your own barbershop chorus. "I like to keep my fingers into things," says Phinney (58), the ubiquitous mayor of Kentville, N.S., and director of the Atlantic division of the Society for the Preservation and Encouragement of Barbershop Singing in America (SPEBSQSA). But for Phinney, directing his 77-voice chorus of male warblers (aged 22 to 80) is more than a mere hobby. Last spring, he led his Dukes of Kent chorus to victory in the Atlantic Provinces Barbershop Chorus competition for a third successive year. "All

Phinney says barbershop singing can be rewarding.



ERIC HAYES

in all, my work in the chorus has been very rewarding," Phinney says. Phinney actually started his group when he was still selling men's wear in Kentville in 1964. At that time, Montreal was the easternmost Canadian chapter of SPEBSQSA. Montreal's division director asked the mayor of Kentville at the time if anyone would like to start up a chapter here. Phinney, who at the time was director of a church choir, agreed to set up a choir of 25 men. Phinney says anybody can audition for the chorus. "We don't look for trained musicians. We're only concerned with people who can carry a tune. We teach them the chorus' repertoire and to read music. But he says he has two able assistant directors to help with the administration and rehearsals. Although the Dukes of Kent have never competed

internationally (Phinney says the travel costs are prohibitive) the group has more business than it can handle within the Atlantic Provinces, especially during the winter months. "I imagine I'll stay with this for awhile," he says. "I've found it to be a real fraternity — we all like to sing in harmony. And, of course, I like to socialize and keep myself busy."

When **Michael Joseph**, 43, of Happy Valley/Goose Bay, Labrador, decided to start up a chicken farm, local development officials were skeptical. "They said chicken farming wasn't feasible in Labrador," Joseph says. "The previous farmer flew in his birds at enormous cost. Half of them died during a power failure. It's a business that looks hard on the surface, but if you go and get the advice you need, it's really straightforward." Joseph, a Trinidad-born stationary engineer, learned chicken farming from one Melvin Grandy of Garnish, Newfoundland. When Labrador's egg quota came up for tender, Joseph bought it and went into business. The mystery, of course, is why this expatriate Trinidadian saw potential in chicken farming where no one else could. "There are so many things lacking here," he says. "If someone were to set up a greenhouse, for example, they'd have an instant market. We're surrounded by woods and yet pay three dollars for a 2-by-4 brought in from British Columbia. In Trinidad, everyone keeps a few animals or has a small garden plot or a patch of sugar cane." In fact, Joseph has made a minor career out of turning what some might unkindly call hair-brained schemes into money-

making opportunities. He began his business career selling wood stoves. "I wasn't well versed in the wood business," he recalls. "But I could see that, with a wood stove, a person wouldn't have to pay one cent to heat his home. With the wood all around, I couldn't figure out why people weren't burning it at home. People around here are not used to looking at the opportunities that surround them for making a living... They'll eat chicken all the time, but they'll never think of keeping chickens!"

When **John Maunder**, 34, became curator of natural history for the Newfoundland Provincial Museum in St. John's in 1977, the museum's natural history collection was small enough to fit into the back of a stationwagon. Maun-



PETER GARD

Maunder: Museum work is deceptive.

der says he still doesn't have "scads of stuff," but after seven years of collecting, he is at least part way towards assembling a representative sample of the flora, fauna, fossils and minerals of the province. "Identification can get pretty tricky," he says, "a lot of groups need a lot of puzzling. The whelks, for example, are particularly difficult and I've got several hundred specimens. I was given a brittle star the other day. It was a striking thing, but I couldn't find it at first in the literature. It was like not being able to recognize a Volkswagen." As curator of the museum's natural history department, Maunder does everything from collecting to processing specimens to installing exhibits. "Museum work is deceptive," he says. "Nothing is as simple as it looks." When the museum needed a beaver house for its planned beaver exhibit, he had to chop one out of a bog in the dead of winter so as not to disturb the timbers. Ice included, the house weighed four tons. "It came up like a giant ice cube," Maunder recalls. "We had to find one that was empty. We had to find one near the road. Then we had to find a man willing to move it. I told him it couldn't be done. And, of course, he had to try. That's the secret to getting things done."

RESERVE NOW
LIMITED COLLECTOR EDITIONHISTORIC CANADIAN
COMMEMORATIVE
PORTRAIT

A fine art oil portrait of His Holiness Pope John-Paul II by James Hill, one of Canada's best known illustrators, reproduced by custom lithography on canvas and hand stretched. Available in 5" x 7" and 8" x 10". Special 16" x 20" photographic reproduction on canvas also available.

A beautiful memento of a once in a lifetime experience... an exceptional study of the man...

—Father Bernard Prince,
Assistant General Secretary,
Canadian Council of
Catholic Bishops.

He (the artist) achieved a really warm resemblance of the pontiff's personality...

—Most Rev. Leonard Wall,
Auxiliary Bishop of Toronto.

A remarkable reproduction process...very much like the original.

—James Hill, artist.

© 1984 Batten Graphics Limited

OWN A FINE CUSTOM REPRODUCTION, LITHOGRAPHED* ON CANVAS,
OF THE OFFICIAL* TOUR PORTRAIT, BY JAMES HILL, OF

JOHN-PAUL II

For the first time ever—a papal visit to Canada!

Preserve the memory of this historic event for a lifetime with a beautiful fine art reproduction of the official* tour portrait, in a numbered, commemorative edition.

This will be the only Canadian collectors' reproduction edition authorized by the owners of this portrait.

We believe you will agree that this is the finest commemorative portrait that will be offered during the tour—and we back this claim with a 15 day money back guarantee.

Complete in a handsome, real wood frame with linen appliqué, each reproduction is lithographed* on artists' canvas and hand stretched.

This process captures all the fine detail of the original work of art by combining the craftsmanship of a skilled lithographer* with technologically advanced colour reproduction techniques. All the subtle-

ties of the artist's craft are preserved as faithfully as possible in your personally numbered reproduction.

Only orders in hand by December 31st, 1984 will be filled. No other copies of this Canadian edition will be made available after that date.

Not only will this historic portrait make a fine addition to your home or office, but it

makes an excellent and distinctive gift, for relatives, parish halls, libraries, schools, churches and church related organizations.

Order now since these reproductions are only stretched and framed to order. Choose the size that best suits your need. Allow at least four to six weeks for delivery. Clip and mail the coupon or phone credit card orders today.

15 DAY MONEY BACK GUARANTEE

Yes! I would like a limited edition portrait reproduction or reproductions as specified below. I understand that if I am not completely satisfied, I may return the merchandise undamaged, within 15 days of receiving this order, for a full refund or cancellation of my credit card charge.

____ 5" x 7" Framed Reproduction(s) @ \$47.95 each = _____
(Total Framed Size 9 3/4" x 11 3/4")

Plus 7% Provincial Sales Tax (Ontario only) @ \$3.36 each = _____

Plus Shipping and Handling @ \$7.50 each = _____

TOTAL _____

____ 8" x 10" Framed Reproduction(s) @ \$69.95 each = _____
(Total Framed Size 12 7/8" x 14 7/8")

Plus 7% Provincial Sales Tax (Ontario only) @ \$4.90 each = _____

Plus Shipping and Handling @ \$7.50 each = _____

TOTAL _____

____ 16" x 20" Framed Reproduction(s) @ \$169.95 each = _____
(Total Framed Size 20 7/8" x 24 7/8")

Plus 7% Provincial Sales Tax (Ontario only) @ \$11.90 each = _____

Plus Shipping and Handling @ \$7.50 each = _____

TOTAL _____

Total of Order _____

() Cheque payable to BATTEN GRAPHICS LIMITED is enclosed OR
() Please charge to my () Visa; () MasterCard;

CREDIT CARD NUMBER
EXPIRY DATE

(signature)

PLEASE PRINT

NAME _____

STREET ADDRESS _____

APT. NO. _____

CITY _____ PROV. _____

POSTAL CODE _____ DAYTIME PHONE NO. _____

PLEASE ALLOW 4 TO 6 WEEKS FOR DELIVERY.
EACH REPRODUCTION IS FRAMED TO ORDER

Mail to: PAPAL PORTRAIT, Box 5030, Paris, Ontario
N3L 3T2

*Authorized by

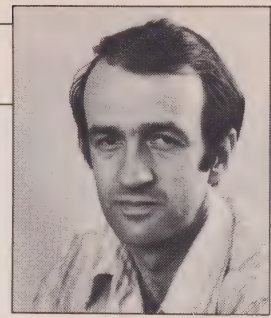


The 5" x 7" and 8" x 10" sizes are lithographed on canvas. The special 16" x 20" size is photographically reproduced, mounted on artists' canvas.

5401

MARKES OFFICIELLES DES OFFICIAL MARKS OF: © 1983 CONCACAN INC.

The good and bad news of our shaky Atlantic economy



The recession — the worst since the great depression — has been officially over for a couple of years now. It was replaced by the “recovery.” That is, economies only shrank during 1981 and ’82 and have been growing since.

This might be a surprise to some Atlantic Canadians who tend to speak of the recession as something still going on. They see record high unemployment stubbornly persisting, the continuing failure of the fishery to recover, sputtering starts and stops in such industries as lumber, shipbuilding and housing and ask, “Where’s the recovery?”

It’s a good question. And yet Nova Scotia led the nation in economic growth last year. This year New Brunswick is pulling up and could be among the leaders. The ports of Halifax and Saint John have recorded increases in cargo this year beyond all expectation. Potato farmers and lobster fishermen did marvelously last year and hope for more of the same this year. There’s renewed demand for iron ore in Labrador (Newfoundland’s difficult economy is also growing, although marginally), new potash developments in New Brunswick, and more.

In other words, the provincial economies are lurching forward and backward at the same time. What’s going on?

About a year ago things began picking up. One indicator was that there was a boom in consumer spending in the region — in all four provinces — which outstripped a similar national trend. After having held off for several years people resumed buying “big ticket” items, especially cars. On the production side, industries perked up here and there — notably in pulp and paper, food and beverages, and mining — as our major market, the United States, improved. Commercial construction also increased, as did port activity.

One problem was that the action was concentrated mostly in Halifax, Saint John, Charlottetown and to a smaller degree St. John’s, while the rest of the region stagnated. But as of this summer there were signs that the “recovery” was spreading out. In Nova Scotia, where new economic activity was notoriously centralized in Halifax-Dartmouth, for example, there has been a big investment of \$300 million in new coal mines in Cape Breton by the federal government, while near Yarmouth the only tin mine

in North America is being constructed.

That brings us up to date. The figures tend to be late as well as slippery, but as of mid to late summer it is assumed that the consumer boom is off and that there’s a risk of a new general slowdown in industries that have just expanded production.

The reason is rising interest rates which tends to dampen spending and investment. A good example of the dangers involved is iron ore, which is linked to automobile sales. Auto sales have been high for a couple of years now, but it has taken until now for metal backlogs to be cleared out and for production to increase at the Labrador mines. One of the first things high interest rates hit are auto sales. There’s a danger that the mines could be about to slacken off just as they’re revving up. (The same is true of zinc in New Brunswick).

The provincial economies seem to be lurching forward and backward at the same time. What’s going on?

But again, there’s a sweet side to the monetary conditions that are leading to higher interest rates. It’s the record-low Canadian dollar. This makes our goods and services cheaper to Americans, and on the whole is a good thing for Atlantic Canada. An example of this advantage is tourism. At early summer Americans, having shied away from the region somewhat for several years, discovered that their dollar was worth a ton in Canada. Suddenly the Yarmouth-to-Maine ferries were full coming in and empty going out.

Of course there’s a hitch (isn’t there always?). The lower dollar makes our borrowings on the American market more expensive to repay. Not a pleasant thought given that our provincial governments are in debt up to the ears. Still, on average the low dollar is an advantage to the region. The fishery, for example,

may be pitiful but it would be nonexistent if the Canadian dollar was at par with the American. If the provinces hadn’t accumulated all that debt since about 1979 (or if they had borrowed exclusively in Canada or Europe, where currencies are also low) the 25-cent differential on the dollar would be mostly gravy.

Meanwhile, it may have struck you as odd that you’ve read this far without seeing oil and gas mentioned. That’s because these systems are still basically “on hold.” We’re still awaiting the political news that will clear the hurdles and get Hibernia going. Perhaps we could pinch ourselves and recall here that Canada’s poorest province could well become its richest before too long if everything goes right. It’s still not something that’s easy to believe.

And we await news from the drill rigs off Sable Island. There’s natural gas but, it appears, not enough yet to justify development. Nevertheless the drilling alone is very important. Nova Scotia’s relatively good economic showing this year and last is mostly because of the drilling. There were nine rigs at work most of the year (four off Newfoundland, but that’s increasing). Provincial economists in Nova Scotia figure that three rigs at work translates into one percentage point of economic growth.

Pulp and paper also deserves a special mention. Apart from the possible closure of the mill at Corner Brook, the news has been mostly good. Production has increased everywhere as inventories are depleted. The industry breathed a sigh of relief recently as the European Economic Community, which has been planning to cut Canadian paper imports from 700,000 tonnes to 500,000 tonnes, set the figure at a more acceptable 635,000 tonnes. This is especially significant in Newfoundland which exports a lot to Europe.

Over all, despite the marginally cheering news (for some) of the past year, one gloomy figure hardly seems to budge at all — the unemployment rate which, of course, is the highest in Canada. Jobs have been created but have been outstripped by new people entering the labour force.

There’s talk now of a new recession possibly on the way. In many parts of Atlantic Canada, where unemployment has reached as high as 50 per cent or more, some people will be asking: “When did the old one end?”

CALENDAR

NOVA SCOTIA

Sept. 4-8 — Pictou County and North Colchester Exhibition: Draft horses, cattle, sheep, poultry, light horses, 4-H show and entertainment, Pictou

Sept. 5-8 — Nova Scotia Fisheries Exhibition and Fishermen's Reunion: Competitive events, entertainment and midway, Lunenburg

Sept. 9 — Festival Harvest Day Celebrations, Sherbrooke

Sept. 9 — 10th Annual S. & L. Railway Reunion, Louisbourg

Sept. 11-16 — Hants County Exhibition: Livestock, ox pulls, arts and crafts, beer gardens, 4-H displays and horse show, Windsor

Sept. 13-14 — Visit of His Holiness Pope John Paul II, Halifax

Sept. 15 — International Town Criers' Championship, Halifax

Sept. 15 — Gates Canoe Regatta: Will be held the following day in case of inclement weather, Birch Cove Park, Dartmouth

Sept. 15-22 — Joseph Howe Festival: Concerts, schooner races, craft market, sports tournaments, beerfest, Halifax

Sept. 19-22 — Queens County Fair: Handcraft and industrial displays, horse, pony and ox pulls, 4-H and school displays, Caledonia

Sept. 19-23 — Harvestfest '84: Pancake breakfast, displays, beer garden, children's parade, farmers' market, Truro

Sept. 22 — The Chinese Magic Circus of Taiwan, deCoste Entertainment Centre, Pictou

Sept. 28-29 — 12th Annual Craft Show & Sale, Springhill

Sept. 28-30 — Nova Scotia Provincial 4-H Show, Antigonish

Sept. 29 — Octoberfest Celebration, Mahone Bay

Sept. 29-30 — Shearwater International Air Show: The 1984 theme salutes the 60th anniversary of the RCAF and the 75th anniversary of powered flight, Shearwater

Sept. 29-30 — Lumberman's Days: Honour the labours and games of the 19th century lumberjack and his family, Kings Landing

PRINCE EDWARD ISLAND

September — Atlantic Members of the Royal Canadian Academy of Art Exhibition, School of Visual Arts, Charlottetown

Sept. 1-2 — Harvest Moon Windsurfing Regatta, Brudenell

Sept. 1-2 — Maritime Championship Drag Races, Oyster Bed Bridge

Sept. 1-3 — Labour Day Golf Tour-

namment, Green Gables Course, Cavendish

Sept. 2 — Green Shore Molson Cup Yacht Race, Summerside Harbour to Bedeque Bay

Sept. 3 — 3rd Annual Prince County Talent Showcase, Silver Fox Community Complex, Summerside

Sept. 4-Oct. 1 — Felicity Redgrave — Recent Paintings, Great George Street Gallery, Charlottetown

Sept. 6-8 — 2nd Annual Prince County Trade Fair, Recreation Complex, Summerside

Sept. 6-16 — Prince County Amateur Art Show, Eptek National Exhibition Centre, Summerside

Sept. 8-9 — Harvest Moon Men's Golf Tournament, Brudenell River Golf Course, Roseneath

Sept. 9 — P.E.I. Roadrunners/C.B.C.T.-F.M. Island Marathon: A 26.2 mile (42.2 km) road race from Cavendish to Charlottetown

Sept. 15 — Fitzroy Rock Yacht Race, Charlottetown Harbour

Sept. 15-16 — Jack Frost Men's Golf Tournament, Mill River Golf Course, Woodstock

Sept. 29 — P.E.I. Coin Club's Fall Coin and Stamp Show: 9:30 a.m.-5:00 p.m., Kinsmen Centre, Charlottetown

Sept. 30 — Alice-Faye's Run for Women: A three-mile participation run for women, West Royalty

NEW BRUNSWICK

Sept. 1-2 — Mactaquac Craft Festival, Mactaquac Provincial Park, Fredericton

Sept. 1-3 — Archery Club tournament, tennis tournament, Blacks Harbour.

Sept. 1-3 — Community celebration: Parade, barbecue, contests, games and dance, Hoyt

Sept. 3 — Home Coming Day, Blacks Harbour

Sept. 3 — 10th anniversary of the majorettes, Riviere-Verte

Sept. 3-8 — Fredericton Exhibition, Fredericton

Sept. 3-9 — Canadian Country Music Week, Moncton

Sept. 4-28 — Art Exhibit courtesy Saint John Bicentennial Committee for the Disabled, by artists JoAnne MacLeod and Rick Burns, Fredericton, and Robert Percival, Saint John, City of Saint John Gallery, Saint John

Sept. 7 — Bicentennial night at Exhibition: N.B.'s best talents to be featured on this night, Fredericton

Sept. 7 — Band Concert: Barbecue of a steer, Hampton Hoedowners' annual event with many guests arriving by boat at the Hampton wharf, Hampton

Sept. 8 — "Discover N.B.": Tour of the province by senior citizens, Bathurst

Sept. 8 — Country music show at the Fredericton Exhibition featuring N.B.

Country Music Hall of Fame artists, Fredericton

Sept. 8 — St. Martins Bicentennial (2nd) Annual Diet Pepsi fun run, St. Martins

Sept. 9 — Old Photo Contest: Presentation of plaques and trophies followed by a light meal, Riviere-Verte

Sept. 11-15 — Nostalgia Exhibition — 200 years of growth: Bathurst Agriculture Society's bicentennial project, Bathurst

Sept. 12-15 — Albert County Exhibition, Albert

Sept. 13 — Visit of His Holiness Pope John Paul II, Moncton

Sept. 13-15 — Queens County Fair, Gagetown

Sept. 13-15 — 1984 N.B. Bicentennial 33rd Provincial plowing match, Canobie

Sept. 15 — York Mills Home Coming Fair, York Mills

Sept. 18-23 — Minzu — The Unknown Peoples of China Stage Show, Moncton

Sept. 19-22 — Sussex Fall Fair, Sussex

Sept. 20-22 — 7th Annual Autumn Antiques Showsale, Fredericton

Sept. 21-22 — Old Fashioned Harvest Festival (rain date — Sept. 28-29), Stanley

Sept. 22 — St. Martins Agricultural Fair, St. Martins

Sept. 29 — Bicentennial ball: Period costumes, Bas-Caraquet

Sept. 29 — Fireman's ball, Fredericton Junction

NEWFOUNDLAND

Sept. 1-3 — L'Anse au Loup Agricultural Fair: Displays of produce, meals, etc.

Sept. 12-13 — The Papal Visit by the Holy Father Pope John Paul II: The scheduled events are highlighted by an open air mass at Quidi Vidi at 1:00 p.m. on Wednesday and the blessing of the fishing fleet at the grotto in Flatrock at 7:45 a.m. on Thursday, St. John's

Sept. 17 — Chinese Magic Circus of Taiwan, Arts and Culture Centre, Gander

Sept. 18 — Chinese Magic Circus of Taiwan, Arts and Culture Centre, Grand Falls

Sept. 20-29 — Trinity Conception Lions Trade Fair: Miss Newfoundland and Labrador Beauty Contest, S. W. Moores Memorial Stadium, Harbour Grace

Sept. 22 — Port au Port Agricultural Fall Fair, Marine Centre Bldg., Picadilly

Sept. 24-28 — Labrador Inuit Music Festival: Features great musicians from Northern Quebec, settler and Inuit people, Happy Valley to Nain. Throat chanters, guitar and accordion for square dances, Hopedale

MARKETPLACE

GENERAL

CANADIANA CURTAINS. Write for our free catalogue of curtains, available in polycotton, cottons, polyester, sheer, etc., styled with lace, ruffles, or tabs in neutrals and prints. Dust ruffles and other accessories to match. Write: Canadiana Curtains, Box 833-A1, Barrie, Ont. L4M 4Y6

WHITE GOOSE DOWN DUVETS. Excellent quality 100% cotton ticking with 2" baffles. Delivered prices to Maritimes, Newfoundland: Twin \$136, Double \$160, Queen \$183, King \$225. Please send cheque. Parcel will go insured post. The Duvet Corner, 260 First St., Collingwood, Ont. L9Y 1B1

LOOKING FOR ALTERNATIVES? *New Maritimes* reports each month on the culture, resources and current events of the region, from a critical, left perspective. Yearly subscriptions — \$15 to NEW MARITIMES, Dept. A, Enfield, Hants County, N.S. B0N 1N0

REAL ESTATE

Six lots on paved road overlooking Bay of Fundy. Assessed value \$3,000 each. Will sell all for \$15,000. Box 457, Annapolis Royal, N.S. B0S 1A0 (902) 532-5884

RESTAURANT, TAKE OUT, POOL and CABINS. On Bay of Fundy. Adjoins campground and fishing wharf. 10 miles from major tourist attractions. Financing available. Write owner: P.O. Box 457, Annapolis Royal, Nova Scotia B0S 1A0 (902) 532-5884

Only \$1.00 per word

Marketplace Order Form

To: Atlantic Insight, Marketplace
1668 Barrington Street, Halifax
N.S. B3J 2A2 (902) 429-8090

My ad is words (\$1 per word, minimum 10 words). Name, address, \$5.00 flat rate. Please run times. Total cost \$. (Must be included with order.) Copy deadline six weeks prior to month of issue. Inquire about special rates for display.

Please supply copy, name, address, and telephone number on separate sheet of paper.

You agree to offer a money-back guarantee respecting goods or services.

Casa Mia

"A CHARMING
OLD WORLD RESTAURANT"
FULLY LICENSED

186 PRINCE STREET,
CHARLOTTETOWN
892-8888

COMPUTER CONSULTANTS

Specializing in Business Applications on
Micros, Minis, Mainframes

- Installations
- Point of Sale Interfaces
- Networking
- Corporate Training & Orientation Seminars
- Communications

CompuCroft Consulting Associates

Serving Atlantic Canada
Offices in Halifax & Ottawa

P.O. Box 162 Armdale
Halifax, Nova Scotia
B3L 4J9 (902) 443-2728

NOW OPEN FOUR MARITIME LOCATIONS

Deluxe Accommodations
for Business or Vacation

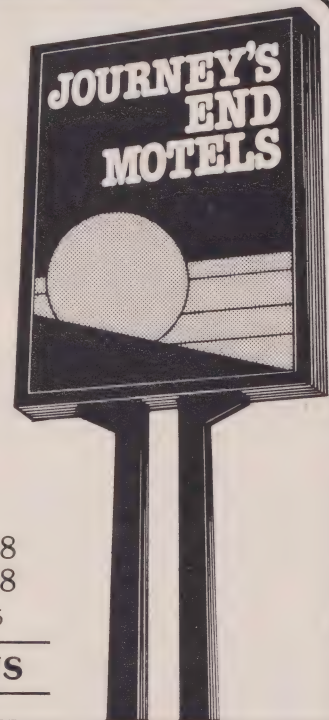
- **Fredericton**
- **Moncton**
- **Saint John**
- **Halifax/Dartmouth**

(Maritime Owned)

Single Rates \$31.88 / 33.88
Double Rates \$38.88 / 40.88

Rates are in effect until April 30, 1985

19 ONTARIO LOCATIONS



FOR TOLL FREE RESERVATIONS CALL

1-800-268-0405



EACH STEP TAKES US A LITTLE CLOSER TO HIS DREAM.

Terry Fox had a dream. He wanted cancer stopped. Stamped out. Taken out of a nightmare vocabulary too many of us are too familiar with. So Terry ran—he struggled, pushed himself to the limit—because he wanted the hurting to stop. Period. Since his death, over half a million people have taken up his cause. Most have run, many have walked—and some have participated under the same restrictions Terry himself was faced with.

What they all had in common with Terry was courage. Courage to confront the nightmare. Courage to get out and do something about it. This year marks the fourth year that we can raise money for cancer research in Terry's memory. The fourth year we can actually do something to help wipe out this disease. **Won't you participate? Run, walk, ride, man a desk, organize a run, sponsor a participant, cheer the cause.** Do a little, do a lot—but do something. The hurting has to stop. Together we can give cancer research the strength it needs so badly. Together we can give cancer research all the strength Terry willed it to have. On September 23rd, come out and join us. Participate, and help make Terry's dream a reality in our lifetime.

TO ORGANIZE A RUN:

Ask your local club, PTA, school, or neighbourhood association for help. Write or call The Terry Fox Run Office for an application form. Apply before September 10th, and we'll send you The Terry Fox Run Kit with everything you need to organize a Terry Fox Run in your area.

TO PARTICIPATE IN A RUN:

Write or call The Terry Fox Run Office. They will have a list of all run sites in your province.

GENERAL

Contact your local Canadian Cancer Society for the phone number of your provincial Terry Fox Run office.

The Terry Fox Run
SUNDAY, SEPTEMBER 23.





Atlantic HOMES

Supplement to Atlantic Insight

September 1984

Flower Shows

Plant now. Show later

Saving Faces

Renovation in St. John's

Solar's Hot

A system that delivers

Fresh Veggies

From your basement



FOR FLIGHTS OF FANCY...A BATH WORTH THE TRIP.

Introducing the Infinity ∞ Bath Whirlpool™. Your mother always told you sharing was a virtue, now Kohler makes it practical, relaxing and good clean fun.

Infinity ∞ is the same length as a conventional bath but its

extra width broadens bathing pleasures infinitely. It's a luxurious, 20 inch (52 cm) deep, body-contoured whirlpool. A control panel eliminates spouts; making sharing comfortable as well as beautiful.

Your dreams of Infinity ∞ can

be realized in Espresso or a variety of Kohler decorator colours. So, whether you're interested in luxurious bathing, invigorating massage or just togetherness, Infinity ∞ offers more for one...or for two...than just tea.

For more information contact your Kohler dealer. Or send two dollars for a full-colour catalogue of imaginative Kohler concepts for kitchen, bath and powder room to: Kohler Company, P.O. Box 3000, Willowdale, Ontario, M2N 5T5.

THE BOLD LOOK
OF **KOHLER**



PHOTOS BY GREG LOCKE

The Pratt house

A St. John's renovation project that just kept growing and growing

by David Kelland

Originally an unremarkable collection of wood frame houses, typical of much of the residential streetscape throughout both the downtown and older sections of St. John's, this renovation project is representative of a still rapidly growing and changing movement to revitalize the city core. A movement surprisingly supported, not only by those various levels of government concerned with housing, but enthusiastically by the private sector and the general public.

The history of this particular development is closely connected to that of an organization called the St. John's Heritage Foundation. Now non-existent, having come to the end of its five-year

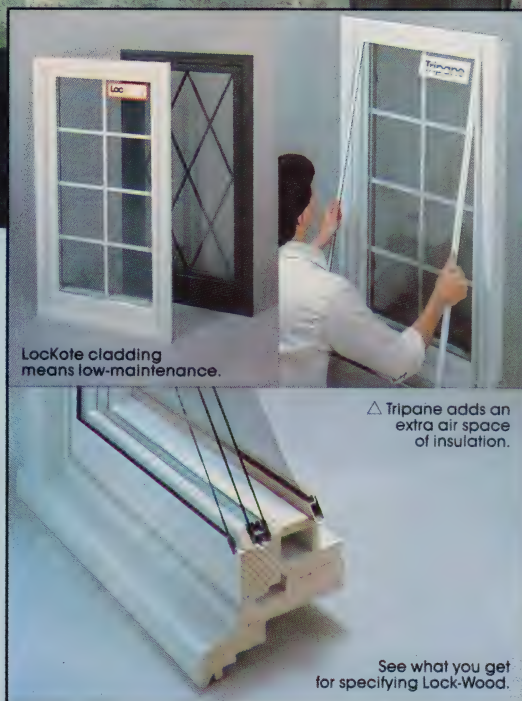


tenure, its original mandate was responsibility for the renewal of interest both in the city's vernacular architectural heritage and the physical renovation of various properties within a defined and municipally recognized Heritage Conservation Area. The hope was to stimulate similar private activity. Its approach, largely



THE RENOVATION BUSINESS

Lock-Wood cuts an old problem down to size.



Replacing old, ugly, leaking windows is usually a primary consideration in a renovation project.

But what happens when the original window spaces don't match new, standard window sizes? Or the windows are in masonry walls?

Lock-Wood CustomFit. Quality windows, factory-built to your measurements. To ensure the exact fit into the original window spaces **without** the

need for structural changes or the use of special fillers.

Lock-Wood CustomFit windows have frames and sashes of select pine, soaked in preservative before assembly. Wood sashes feature double Polyflex weather stripping.

You can order CustomFit windows with low-maintenance LockKote cladding in deep brown or colonial white. This is a unique treatment that electrostatically coats the wood with a tough polyurea film that won't crack, peel, or blister.

You can also order triple-glazing. With Lock-Wood Tripane, the extra pane of glass can be added at the factory or on the job-site.



Window and Entrance Systems

Available at all Lockharts
Locations



everything to build with

successful, was basically one of the reproduction and duplication of traditional exteriors — in materials and style — and the modernization of interiors with all the conveniences and amenities of any new residential construction.

An unexpected side effect of this approach to renovation was the exposure to unfamiliar traditional building styles and details, which it gave to local architects who worked on the drawings. Ultimately they developed sufficient understanding to evolve a second generation of renovated buildings which respond to site, context, and the relationship with adjacent properties within the conservation area. Buildings that remain faithful in spirit, rather than fact, to the proportions of traditional construction and detailing, while allowing more scope for individual design expression.

Slightly more than two years ago, the intention of St. John's architect Phillip Pratt was to construct, in the downtown a new residence and work space for himself. A building suitable for reconstruction was acquired, close to the northern boundary and overlooking the Conservation Area.

However, there seems to be an inevitable tendency for the scope of such work to expand, not only beyond what was originally intended, but also beyond what may be reasonably expected! The complete project (as shown in accompanying photographs) now comprises what was originally three adjacent civic numbers, and is a complex of two completely renovated buildings, and one totally new construction. There are now six dwelling units, including the one for architect Pratt's own use.

This single project reflects a consistently successful application of second generation design to both renovation and infill — situations typically encountered in the city centre.

According to Pratt, the development for the design of this project was largely a function of views and zoning. The site, high on one of St. John's steeper hills, provided a southern exposure and overlooked a large section of the downtown, the harbour, Signal Hill, the Narrows, and the Atlantic Ocean beyond. Such an overwhelming and obvious focus dictated to a great extent the interior layout of the units. Living spaces, such as sitting rooms on some levels and major bedrooms on others (with their access to either gardens or balconies) were situated to take full advantage of the view, and either morning or evening sun. Work, service, and circulation spaces were arranged by function to form a buffer to the north and the street face of the building. There is a tendency in much traditional attached housing for rooms to be long and narrow, and the spaces toward the centre of the building to be dark. This was avoided by the interconnection of spaces, open

planning, partial height partitions and even, in some cases, interior glazing. As may be expected, the overall effect of the units is far from traditional, but is still somehow respectful of the shell which they occupy.

It was this shell or exterior form of the project which was most greatly influenced by the municipal zoning. The constraints for the Heritage Conservation Area which were established by the city, in conjunction with the Foundation, were specifically designed to preserve the character and overall tenor of the entire precinct. As in the case of most zoning restrictions, the limits for such things as height and density were set, and like other design constraints such as siting and budget, provide a context for the design of the project.

As Pratt asserts, because traditional buildings in this area not only relate to each other, but are in proportions remarkably close to those of classic design principles, the adherence to the zoning restrictions tends to create visually pleasing results.

It is then more than slightly ironic, that given the obvious success and wide acceptance at all levels, not only of this project but other development and building which has occurred under this zoning, there is a major challenge to the whole precinct presently happening directly across the street. The developers of a controversial condominium project are requesting exclusion from the zoning area — this despite the construction of other multiple unit residential buildings, at a variety of scales, all within the guidelines.

As is exemplified by his project, the exterior design, rather than being totally constrained or restricted by the zoning, provides a place for textures not traditionally found, and for individual expression and accents which, to quote Pratt, "can be treated as fun" and still respond sympathetically and appropriately to the context.

Since this original project, Phillip Pratt has been responsible for much of the infill housing being constructed under the auspices of the City of St. John's, both in the downtown and in older neighbourhoods.

The influence of the "new" design vocabulary, as evidenced in his early project, is now seen elsewhere in a variety of neighbourhoods, and interspersed with other work, equally valid, developed by different architects. In much the same way that the process began, with the Heritage Foundation tackling an individual isolated property, it is hoped that a similar domino principle is about to occur.

An approach whereby new and vibrant design of both residential and commercial properties gains a strong foothold, and is used to reinforce rather than detract from a valuable and distinctive architectural heritage. ●

Now, two top sidings offer 50-year protection



50 year Warranty on beautiful Mastic Shurlok™ Solid Vinyl Siding

- the exclusive Shurlok™ locking feature
- choice of 8 decorator colours that won't peel, blister, or flake
- will not rust, corrode, or dent
- siding that never ever needs painting
- color matching soffit, fascia, and trim
- experienced, trained installers
- 50-year non-prorated Warranty



The 50-year warranty behind ACCORD solid vinyl siding means:

- You'll never have to paint your home again, ever
- Your home is protected by a solid covering 40 times thicker than paint
- The lasting, deep wood-grain finish will never flake, peel, blister, dent, rust or corrode

For information on **Shurlok™** and **Accord®** contact:

Mastic's authorized dealers and distributors

For flowers that bloom in the spring, tra la. You have to start working right now, ha ha

By Carol Goodwin Hatt

With autumn upon us, many gardeners are well satisfied with the season's work completed. However, this is the time to get busy once more before winter arrives. If you act quickly, you can still have a final planting of radish and leaf lettuce to be harvested before the heavy frosts. If you have grown tomatoes and fear losing them to an early frost, they can be ripened indoors. Placing them on a sunny windowsill is a favourite method, but some gardeners swear by the system of uprooting the vines and hanging them in a warm place, allowing the tomatoes to "ripen on the vine."

Did you grow sunflowers for birdseed? Make sure you harvest them before the birds do! Pick the flower heads when the little yellow florets in the centre start to fall off, exposing the seeds beneath. Hang to dry for several weeks and then remove the seeds by rubbing them with your hands — when dry enough

they will easily fall off.

Many people are interested in saving flower seed for the next year. Where hybrid plants are concerned, this can be an interesting experiment with unexpected results. Often, the parent plants did not resemble the hybrid that you bought, and saving the seed results in a mix of seedlings which resemble each of the ancestors and a few hybrid plants as well. Commonly collected and saved seed includes nasturtium, marigold, calendula, and annual poppy. Put the seed in a paper bag or envelope and store in a cool, dry place to prevent condensation from rotting them.

Want to bring in plants from outdoors for the winter? Impatiens, geraniums and fibrous begonias are all good candidates to produce a cheerful array of flowers indoors during the winter months. Perhaps some of your houseplants spent the summer outdoors. In all cases, make sure the plants brought from an out-of-doors stay are carefully isolated from all other houseplants for at least four weeks, but kept in a sunny location. Look out for spider mites, aphids, and mealy bugs — all are likely to be present. Spider mites are difficult to see with the naked eye. Watch carefully for the formation of tiny webs at the leaf axils and for mottling and cupping of leaves — the symptoms of attack from these pests. It may be best to discard the plants if they are found, for it can be a long, difficult process to get rid of them.

Aphids and mealy bugs are easier

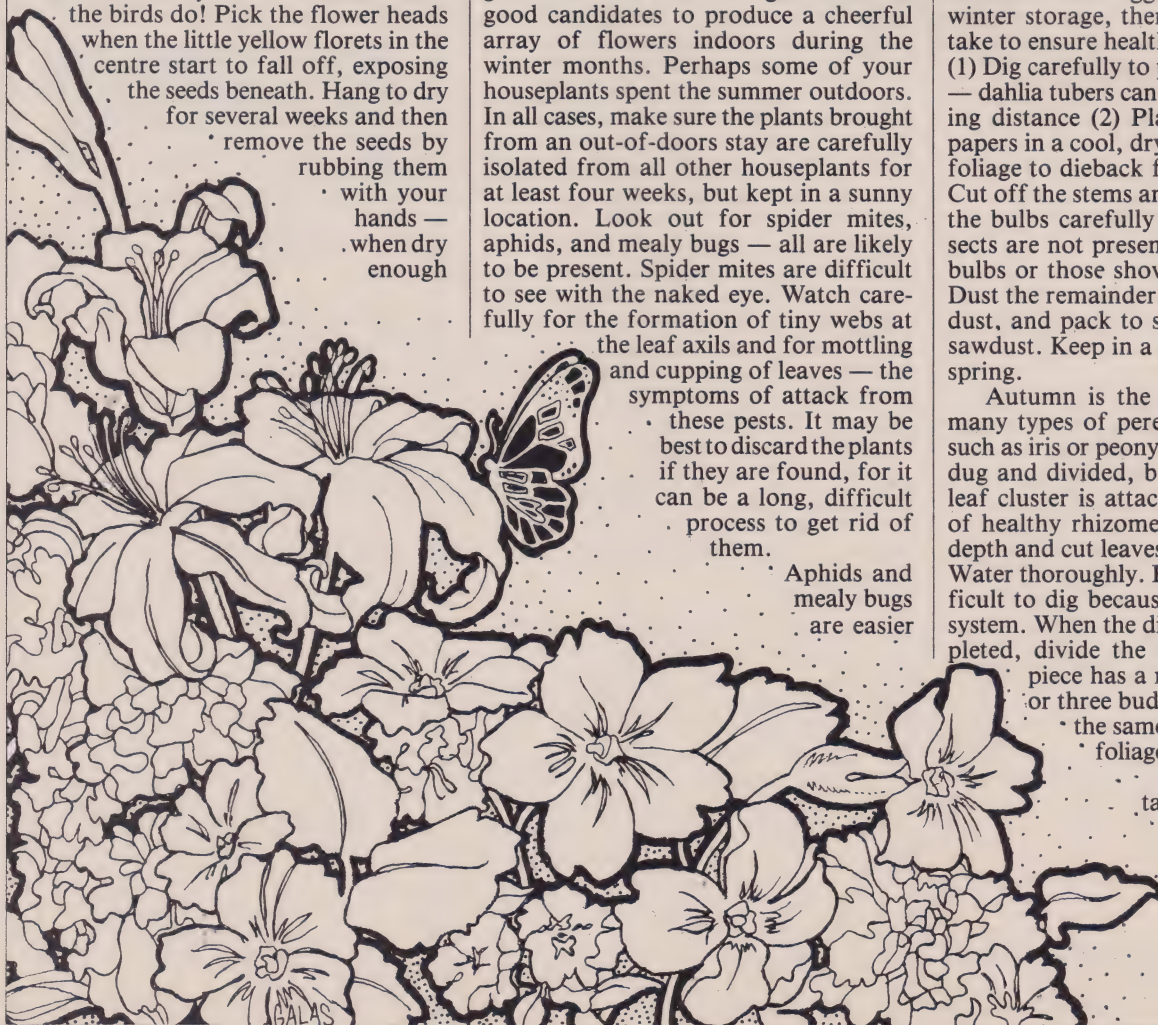
to detect and control. Aphids are small, soft bodied insects — usually green or black — that suck plant tissue. Mealy bugs appear as cottony specks on the undersides of leaves at leaf axils — the place where the leaf stem joins the plant. Both of these pests can be controlled using houseplant sprays or insecticidal soaps.

Remember when potting plants to bring indoors that garden soil is unsuitable for use in containers. Not only does it contain soil insects and microorganisms, but it becomes rock hard, which discourages healthy root growth.

Some flowering bulbs such as dahlia, gladiolus, tuberous begonia or canna, must be stored indoors at the end of the season. When digging tender bulbs for winter storage, there are steps you can take to ensure healthy growth next year. (1) Dig carefully to prevent root damage — dahlia tubers can extend out a surprising distance (2) Place plants on newspapers in a cool, dry place and allow the foliage to dieback for several weeks (3) Cut off the stems and leaves and inspect the bulbs carefully to make certain insects are not present. Discard damaged bulbs or those showing signs of rot (4) Dust the remainder with a soil and bulb dust, and pack to store in peatmoss or sawdust. Keep in a cool, dry place until spring.

Autumn is the best time to divide many types of perennial garden plants such as iris or peony. Iris can be carefully dug and divided, but be sure that each leaf cluster is attached to a large piece of healthy rhizome. Plant to the same depth and cut leaves back to five inches. Water thoroughly. Peonies are more difficult to dig because of their deep root system. When the digging has been completed, divide the crown so that each piece has a root system and two or three buds at the top. Plant to the same depth and allow the foliage to dieback naturally.

The most enjoyable task before putting the garden abed is the planting of spring flowering bulbs. Most garden centres sport a dizzying array of tulips and daffodils, crocus



and hyacinths, and many other less well known bulbs. Try them — they are very worthwhile. The difficulty is in deciding what to plant — tall or short? early or late? single or double-flowered? Once the choice has been made, here are some tips to get them started.

Planting depth is determined by the size of the bulb — a general rule to follow is to plant three times as deep as the diameter of the bulb. The same rule applies to spacing the bulbs. A little bone meal or bulb fertilizer at planting time will help get them established. Always plant in clusters for better appearance. Several groups of bulbs planted through the garden are much more effective than a single blossom here and there. Try groupings of colors. Tall red tulips underplanted with blue grape hyacinths or scilla can be striking. Give your flowering bulbs a natural appearance by avoiding rows when planting. Toss the bulbs over your shoulder and plant them where they land! One word of caution — wet soil can spell disaster. Flowering bulbs require good drainage to allow proper development through the winter. Cold, wet soil can cause rotting of the bulbs. As an added precaution, some people like to add a little soil and bulb dust at planting time.

For fun, you may want to save a few bulbs to grow indoors through the winter. Tulips, daffodils and hyacinths are best for this. Use a coarse potting mix for good drainage and a container with holes in the bottom. Plant them so the top of the bulb protrudes through the soil. You can put several bulbs in a single pot, but they must not touch. Water, and place in a cold, dark place for 12 — 14 weeks. A coldroom is best, but anywhere you can maintain a temperature of 35°-40°F (2°-4°C) is suitable. The back corner of your refrigerator is fine. Check every 2-3 weeks to make sure the soil is moist (not wet). This time of cool rest is necessary for the formation of roots and, more importantly, flower buds. When the waiting period has passed, bring the pots into the house but wait a day or two before placing them in a sunny window. They will grow and flower quickly. Hyacinths should be placed in a dark cupboard for a day or two as the flower spikes appear. This will encourage the flower stem to elongate; afterwards it can go back to the window or wherever you want to enjoy the heavily scented blossoms. When your potted bulbs finish blooming, cut off the spent flowers and continue to water. They can be planted in the garden when the ground is workable and should bloom outdoors the following spring.

If you want indoor bulbs without the trouble, some pre-treated bulbs are available. You can also try paperwhite narcissus — a tropical narcissus which requires no cold treatment to bloom. Buy several and plant them two weeks apart for a prolonged indoor display.

With only a few weeks left in the gardening season, consider applying a winterizer fertilizer to the lawn. Also allow the grass to grow a little longer for the

winter, and remove any leaf accumulation that could smother the grass underneath through the long winter months.

Roses can be hilled as soon as the ground freezes — sawdust is an excellent mulch for this, and by waiting until late in the season, new growth is not as likely to sprout beneath the mulch. You can also use soil for hilling, but do not dig it away from the root area! Better to "borrow" some from another spot in the garden.

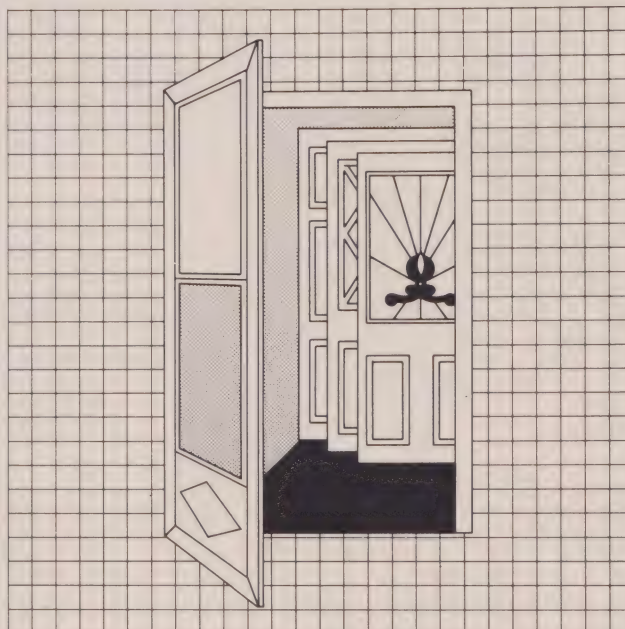
While covering the rose bushes, it may seem a good idea to protect other shrubs as well. Those sold through garden centres are hardy and should require no protection. If it seems necessary to keep snow and ice from building up on them, wrap them with twine to keep them from split-

ting under a heavy accumulation of snow. If that seems insufficient, wrap them in burlap — not plastic. The sun shining on them produces a "greenhouse" effect through plastic, and winter dieback will be exaggerated as the day temperature under the plastic dips down to freezing during the night.

Once you have completed your fall gardening chores, take time to clean and oil your tools. Consider having your mower serviced — beat the spring rush.

Then, sit back and take a well-deserved rest. After all, the seed catalogues will soon be out — won't they?

Carol Goodwin Hatt is the Head Gardener at Mount St. Vincent University



Open the door to Rusco Quality

As your local dealer for the respected RUSCO family of products, N.S. Metal offers the time proven Steel Storm Doors and Steel Insulated Entrance Doors. Both are available with a choice of styles and features to complement your home.

Along with a full range of quality windows, doors, and siding, N.S. Metal Products feature

attentive, personal service, custom fitting and installation.

As a division of NS Tractors and Equipment Ltd. we have over 50 years of business experience backing us. We are committed to providing you with superior products and excellent service. For further information and a detailed estimate please drop in or give us a call.

**N.S.
METAL**
P R O D U C T S

Quality windows, doors and siding backed by superior service, custom fitting and fabrication.

1065 Barrington Street
Halifax, Nova Scotia B3H 2P8
902 421-1400

A division of NS Tractors
& Equipment Ltd.

Storing fresh fruits and vegetables

Enjoying fresh fruits and vegetables long past the growing season doesn't have to mean taking your chances at the local supermarket.

More and more people, with city or country gardens, are discovering the value of the basement cold room. Even if you have no garden, or prefer to only grow trees and flowers, the U-Pick farms and roadside stands can supply most of

your needs.

As the basements of most homes are too warm and dry for successful storage, you need to create a special room. This doesn't have to be expensive. You can take just a corner of the basement, or an area under a bay window, porch or front steps.

However, before you involve yourself in the construction process, give some thought to the types of produce

you plan to store. Different products have different needs. For example: Apples need cool moist conditions; pumpkins and squash need warm and dry; onions and dried beans like it cool and dry.

When your one room is going to be storing a variety of such dissimilar fruits and vegetables, you may not be able to provide the ideal environment for all of them. So you have to compromise, which is what life is all about, anyway.

There is yet another problem when you have a mixed produce section — odour. Odours from onions and potatoes can affect the flavour of apples if they are stored together for long periods. On the other hand, the gases given off by apples can make carrots taste bitter.

Temperature is key

A reliable thermometer is essential, as temperature is the most important factor in maintaining the quality of fresh produce in storage.

There are various ways of controlling this, either by a simple form of mechanical refrigeration, or by tapping into the cold outside air supply. Obviously, the mechanical system allows to control the temperature at all times, whereas cool air is only available in the fall and winter (generally speaking!).

You may want to operate your storage room for a season or two before putting money into mechanical refrigeration. It may not just be worth it for the amount of produce you store.

An automatic ventilation system is next best. It uses fans, ductwork, and dual thermostat control. This will do the job in the late fall and winter, but is inadequate in the warm spring and summer.

The third way to go is with a totally manual system. Ductwork and sliding vents to control the air flow, and access to outside air. You must be prepared to keep a regular watch on things, checking temperatures and adjusting the vents. If you go this route, you would be well-advised to install a low-temperature warning system. Simply, a thermostat in the storage room connected to a buzzer upstairs. Listening to the weather forecasts is all well and good, but an unexpected dip in the temperature could spoil all your efforts.

Keep it moving

If you have non-refrigerated space, proper air circulation and ventilation is an absolute must. You need to cool fruits and vegetables as quickly as possible after harvesting, and then maintain suitable temperatures during the whole

USE THIS CHECKLIST TO SELECT THE BEST AIRTIGHT. AND GET A FIREPLACE™ FREE.

CLIP AND TAKE WITH YOU.

		Vermont Castings	Another Airtight Considered	Another Airtight Considered
1	Is it of high quality cast iron construction?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Can it be operated as an airtight or an open FirePlace?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Does it allow for horizontal combustion so it will hold a fire for hours on a single load?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Does it feature convenient smokeless dual loading?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Is there an automatic thermostat?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Does it have a long flamepath to increase the transfer of heat to the stove surface?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	Is it designed to burn either wood or coal* at maximum efficiency?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	Can it be connected to your existing fireplace flue or installed as a free-standing unit?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	Does it have a classic appearance that blends with any decor?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	Does it feature a specially designed griddle surface for stove-top cooking?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Does it come with a free spark screen, ash shovel or pan and can of touch-up paint?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Are there additional matching accessories you can buy?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Can it take logs from 16 to 24"?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Does the factory trained dealer offer professional customer service to respond to your every need?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*Coal conversion available on the Vigilant, the Resolute, and the Intrepid models.

Come in and see the FirePlaces by Vermont Castings: the Defiant®, the Vigilant®, the Resolute®, and the Intrepid®

When you're shopping for an airtight heater, it helps to have a checklist of features to compare. So, here you have it. If any of the airtights you're considering gets a "yes" on most of these questions, you're looking at a good one. But only the Vermont Castings airtight line gives you 14 "yeses" plus a beckoning, beautiful open FirePlace at the same time.

COUNTRY STOVE STORE LTD.

101 Main Street, Dartmouth N.S. B2X 1R4, Toll Free 1-435-5013



A GEM OF A VIGILANT®
IS KEEPING THIS
LOVELY SPACE TOASTY WARM.
AND DOING THE JOB
BEAUTIFULLY.

The interior of LuAnn DeGenaro's home on the Massachusetts island of Nantucket is very non-Nantucket. "I told the architect no small Nantucket rooms. I wanted rooms spacious enough to make people smile."

Ms. DeGenaro, who has built and sold 15 houses, knows what she wants. "I knew heating all that open space would be murder." Her solution: the Vermont Castings Vigilant you see in the photo.

Like all our Vermont Castings



A combination of heating efficiency and classic good looks.

FirePlaces™ the Vigilant is a unique combination of heating efficiency and classic good looks. It's made of solid cast iron and assembled by hand. It's thermostatically controlled. Converts from wood to coal and back. And comes in black or rich enamel finishes at your Vermont Castings

dealer. (For the dealer nearest you, call 1-802-728-3111.)

"I had installed Vermont Castings FirePlaces in several of my other houses. They really help sell a house," says Ms. DeGenaro. Irony, since she's decided not to sell her latest.

Please send me complete information about your beautiful line of FirePlaces: the Defiant®, the Vigilant®, the Resolute®, and the Intrepid®.

Name _____

Address _____

City _____

Province _____

Postal Code _____

Vermont Castings, Inc.
8032 Prince Street
Randolph, VT 05060

The distinctive appearance of the front of the Defiant®, the Vigilant®, and the Intrepid® wood-burning stoves is a trademark of Vermont Castings, Inc.

The FirePlaces™ by Vermont Castings®

© 1984 Vermont Castings, Inc., 8032 Prince Street, Randolph, VT 05060

the "Professionals"

Specializing In:



Custom made
draperies



Custom upholstered
furniture — New and
refurbished



Complete floor
covering division
Carpet - tile -
hardwoods



Venetians, verticals,
woven woods and
roller shades



Jennifer Allan

Commercial and
Residential

569 Prince Street
Truro, N.S. B2N 5N2
Phone (902)895-2211

INTERIORS LTD.
75 Akerly Blvd., Suite P
Dartmouth, N.S. B3B 1M6
Phone (902) 469-2232



VISIT OUR NEWEST LOCATION IN STELLARTON

Atlantic HOMES

period of storage.

Without that ventilation and air circulation, you are practically certain to have the odour problems mentioned earlier. However, even with maximum ventilation, you could still have a problem.

In which case, you may also have to keep produce in perforated polyethylene bags. These bags do two things: they allow air to enter, as oxygen deprivation could cause rotting; they also prevent loss of moisture.

When outside air is too hot or too cold, you will have to close all the vents, which could cause odours to accumulate. This can be partly overcome by occasionally opening the storage room door. (It may not be scientific, but it can work.)

Humidity is healthy

High humidity in the storage room is essential, and cooling by mechanical refrigeration or ventilation can cause a loss of humidity.

The simple solution is to pour water on the floor, and you may need to do this more in the fall than in the winter. If you have slatted duckwalks, you can keep the floor wet and your feet dry.

Moisture loss can also be prevented by the use of those perforated plastic bags, or by putting plastic over hampers, baskets and boxes.

Cleanliness is not a lot of rot

Choose fruits and vegetables for storage that are free from disease. Do not store cracked, bruised, and decaying produce, and handle all produce carefully to prevent bruising. During the storage season, you should check regularly and remove any decaying produce.

You must keep your storage room free of rotting material because molds and bacteria can quickly spread to sound produce. Be sure to thoroughly clean and wash the storage room after each season. As a further precaution, use a recommended fungicide to spray the room and the containers. (Your local provincial department of agriculture will have a list of recommended sprays.)

When not in use, keep your storage room well ventilated and as warm as possible.

The secret of fresh veggies

Only late-harvested vegetables that store best under cool, moist conditions are suitable for ventilated storage. Choose sound, well-developed, mature vegetables, without any sign of injury or decay. Your selection could include: beets, cabbages, carrots, celery, parsnips, potatoes, and rutabagas.

The root crops readily lose moisture, and tend to shrink in storage. Keep them in perforated poly bags, or in containers covered with polyethylene sheets.

Cabbages should also be stored in poly bags. Using black poly bags or keep-

Invest in a
lifetime of comfort

**The European
Furniture
and Kitchen
Store**

EURO MÖBEL STUDIO LIMITED

2651 Dutch Village Road, at the Armdale Rotary
Halifax, Nova Scotia, Canada B3L 4G4 (902) 454 8349

ing them in the dark will also help reduce moisture loss.

Celery can be stored if you lift the plants with the roots intact, and set them close together in boxes of moist soil. Keep the soil moist but keep the tops dry to prevent decay.

Potatoes are best stored at a temperature of 4.4-10°C. If stored at a lower temperature they tend to become sweet. You can recondition potatoes that have suffered cold storage by keeping them at room temperature for a week or two before use.

The warm area of your basement is fine for storing tomatoes. Place them in shallow trays, preferably one layer deep. Ripe tomatoes keep for one to two weeks, green tomatoes for two to six weeks.

Pumpkins and squash also like warm and dry, and they can be stored on shelves, making sure they do not touch one another. Cure them for about two weeks in a dry location at 26.5-29.5°C, before setting them in storage.

Other vegetables need a cool, dry location for storage — an attic, outside porch, or unheated room. Dried beans, peas, or popcorn should be kept in unperforated poly bags or glass jars to keep them dry.

Onions also need to be cured before storage. Keep them in a warm, dry, well-ventilated location until they dry and the skins rustle. When mature and dry, they will keep for several months in an attic or unused room where the temperature does not drop below freezing.

Read the book

Much of the material in this article was taken from the Agriculture Canada booklet #1478 — "Home Storage Room for Fruits and Vegetables." It also contains plans for building a storage room, and much more detailed information. Copies are obtainable free of charge from Agriculture Canada, or from your Provincial Department of Agriculture.

STORING FRESH APPLES

Variety	Storage period	
	Normal months	Maximum months
Gravenstein	0-1	3
Wealthy	0-1	3
Grimes Golden	2-3	4
Jonathan	2-3	4
McIntosh	2-4	4-5
Cortland	3-4	5
Spartan	4	5
Rhode Island Greening	3-4	6
Delicious	3-4	6
Stayman	4-5	5

Variety	Storage period	
	Normal months	Maximum months
York Imperial	4-5	5-6
Northern Spy	4-5	6
Rome Beauty	4-5	6-7
Newton	5-6	8
Winesap	5-7	8

Based on information from Canada Department of Agriculture Publication 1532.

The freezin' season is coming...

Icy thoughts of winter don't spring to mind in September, but the freezin' season, while far away in the mind's eye, is only a few glorious months away. If last year's heating bill still sends shivers up your spine, then now is the time to consider the energy saving benefits of Truefoam insulation products.

All Truefoam products are made from light, inexpensive polystyrene that gives more "Rs" per dollar than other insulation materials. Take **Truevent** for example. A unique answer for today's need for greater ventilation of attics (even if yours is already insulated) to prevent condensation build-up... and **Truewall**, you can install it yourself on a weekend to end basement heat loss from floors and walls... and **Insul-Wall**, designed specifically for new construction, it combines framing, sheathing and insulation into one labour-saving step.

Ask For Us By Name.

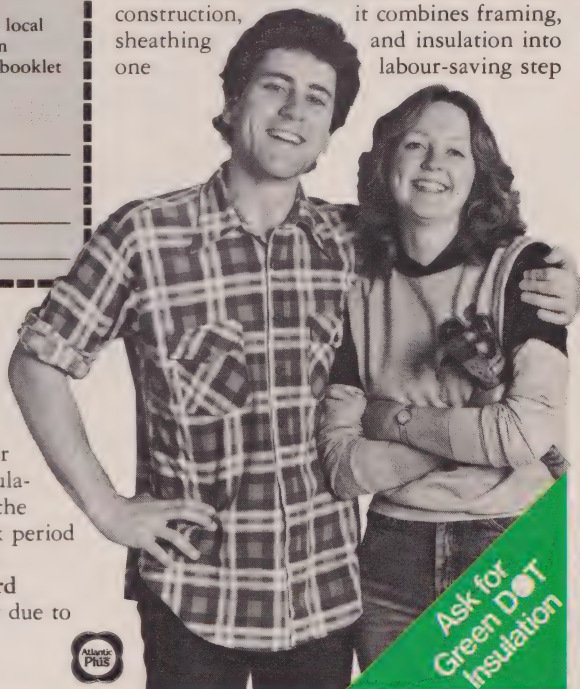
To get the true picture, see your local building supply dealer, insulation contractor or write us for a free booklet on the energy saving benefits of Truefoam products.

name _____
address _____
postal code _____ tel. _____

STORING FRESH FRUITS

Fruit	Temp. °C	Relative humidity %	Approximate length of storage period
Apricots	0.0	85-90	1-2 weeks
Blackberries	same as raspberries		
Cherries			
sweet	0.0	85-90	2-3 weeks
sour	0.0	85-90	few days
Cranberries	2.2-4.4	80-85	2 months
Grapes, American	0.0	85-90	1 month
Peaches	0.0	85-90	2 weeks
Pears			
Bartlett	-1.1	85-90	2-3 months
fall and winter	-1.1	85-90	3-5 months
Plums			
early, Japanese	4.4	85-90	few days
other types	0.0	85-90	4-6 weeks
Raspberries	0.0	85-90	few days
Strawberries	0.0	85-90	5-10 days

... and **Trueclad R5**, a unique tongue and groove sheet which ensures a tight fit for above-grade exterior walls... and **Trueboard**, the work-horse of the family, your basic 4 x 8' sheet of rigid insulation, value priced to shorten the all important energy pay-back period for residential siding. Like all Truefoam products, **Trueboard** breathes preventing wood rot due to condensation.



Manufactured by
Truefoam

Fredericton Industrial Park
Fredericton, New Brunswick
506-452-7015

11 Mosher Drive
Dartmouth, Nova Scotia
902-463-2440

Ask about our *Free Shipping* throughout the Maritimes



A complete line of quality **ARGYLE**
bedroom and dining room **PINE**
furniture crafted in solid
pine, oak or maple.

1588 Argyle Street
Halifax, Nova Scotia
Canada, B3J 2B3
(902) 421-1900

Shipments made throughout Canada and the U.S.
Call or write for our free brochure. MANUFACTURED IN NOVA SCOTIA

Atlantic HOMES

STORING FRESH VEGETABLES

Vegetable	Temp. °C	Relative humidity %	Approximate length of storage period
Asparagus	0.0	95	3 weeks
Beans			
green or snap	7-10	85-90	8-10 days
lima			
shelled	0.0	85-90	2 weeks
unshelled	0.0	85-90	2 weeks
Beets			
bunched	0.0	90-95	10-14 days
topped	0.0	90-95	1-3 months
Broccoli			
Italian or sprouting	0.0	90-95	1 week
Brussels sprouts	0.0	90-95	3-4 weeks
Cabbage			
early	0.0	90-95	3-4 weeks
late	0.0	90-95	3-4 months
Carrots			
bunched	0.0-1.1	95	2 weeks
topped	0.0-1.1	95	4-5 months
Cauliflower	0.0	90-95	2 weeks
Celery	0.0	95+	3 months
Corn, sweet	0.0	90-95	8 days
Cucumbers	7.2-10	95	10-14 days
Eggplants	7.2-10	85-90	10 days
Endive or escarole	0.0	90-95	2-3 weeks
Garlic, dry	0.0	70-75	6-8 months
Horseradish	-1.1-0.0	90-95	10-12 months
Kohlrabi	0.0	90-95	2-4 weeks
Leeks, green	0.0	90-95	1-3 months
Lettuce	0.0	95	2-3 weeks
Melons			
Cantaloupe or muskmelon	0.0-7.2	85-90	2 weeks
honeydew	7.2-10	85-90	2-3 weeks
watermelon	2.2-4.4	85-90	2-3 weeks
Mushrooms, cultivated	0.0	85-90	5 days
Onions sets	0.0	70-75	5-7 months
Onions, dry	0.0	50-70	5-9 months
Parsnips	0.0	95	2-4 months
Peas, green	0.0	95	1-2 weeks
Peppers, sweet	7.2-10	85-90	8-10 days
Potatoes			
early-crop	10	85-90	1-3 weeks
late-crop	3.9	85-90	4-9 months
Pumpkins	7.2-10	70-75	2-3 months
Radish			
spring, bunched	0.0	90-95	2 weeks
winter	0.0	90-95	2-4 months
Rhubarb	0.0	90-95	2-3 weeks
Rutabaga or turnip	0.0	90-95	6 months
Salsify	0.0	90-95	2-4 months
Spinach	0.0	90-95	10-14 days
Squash			
summer	7.2-10	70-75	2 weeks
winter	7.2-10	70-75	6 months
Tomatoes			
ripe	10	85-90	3-5 days
mature green	12.8-15.6	85-90	2-6 weeks

Based on information from Canada Department of Agriculture Publication 1532.



BREMNER'S

Plumbing & Heating



YOUR FRIENDLY PLUMBER WORKING ON BOTH SIDES OF THE HARBOUR & BEDFORD

WITH MAINTENANCE, SERVICE & CONTRACTING

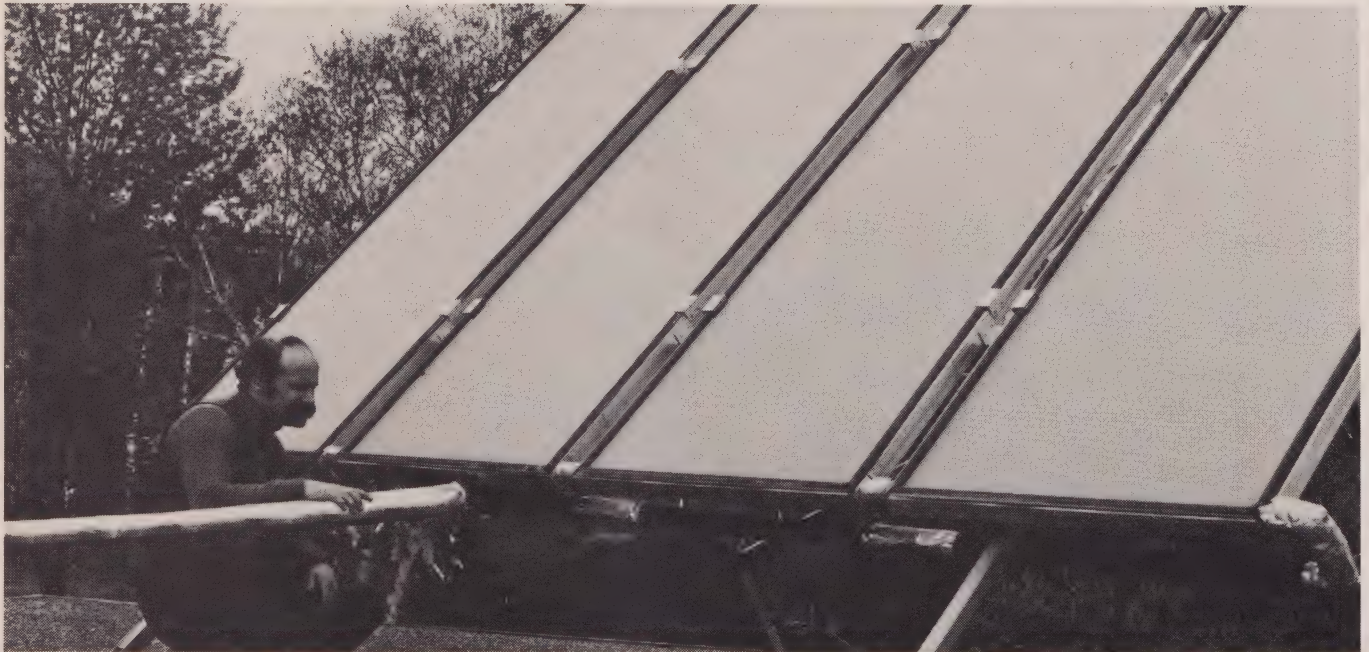
3707 Joseph Howe Dr.,
Halifax

453-4800

Dartmouth

434-1360

Solar heating. A proven solution to rising energy costs.



by Valerie Libson

Rick Gautreau — inspecting mounting structure of solar collectors

Rick Gautreau and Elaine Smith expect to cut their hot water bill by more than 60 per cent this year! This at a time when most Canadians are being increasingly pressured by escalating energy costs.

The Gautreau/Smith solution was to go solar, and last January they installed a solar water heating system in their Dartmouth, N.S., duplex. Since installation the solar system has supplied most of the hot water used by the four adult tenants of the building.

This particular system consists of four solar collectors, each tested to meet the latest CSA standards and warranted for 10 years; one 60 gallon water storage tank warranted by the manufacturer for five years; one module containing all circulators, controls, heat exchanger, and the accessories; plus all the solar collector mounting hardware, piping, valves, pipe insulation, wiring and additional equipment required for full operation.

In addition to the security offered by the manufacturers' warranties, consumers are further safeguarded by the government's continuing interest in solar programs. Their inspectors make random visits to manufacturers, and sometimes arrange on-site inspection of installed systems.

Rick Gautreau is a solar enthusiast and a stickler for record keeping. As an on-going procedure, and using metering controls installed for the Solar Program Office of Public Works Canada, Gautreau maintains a daily log that records water volume, incoming and

CANADIAN LEGACY IN SOLID CHERRY OR SOLID MAHOGANY

For brochures of Traditional
Bedroom, Dining Room and
Occasional Tables—write to
Dept. A1
Gibbard of Napanee
Napanee, Ontario, Canada

GIBBARD
OF NAPANEE

Canada's Oldest
Furniture Makers—
Since 1835

outgoing water temperatures, the number of solar hours collected, and the number of gigajoules or heat units delivered by the system.

Although he expects to realize an annual 65 per cent saving in electrical costs, Gautreau advises that the actual percentage cannot be calculated until the unit has been operating for one full year.

How it works

A conventional water heating system simply draws cold water from the outside supply, and heats and stores it in a thermostatically controlled tank. If you

can pre-heat the water before it gets to the hot water tank, obviously it will take less energy to raise it to the desired temperature for final use. When you use solar energy to do the pre-heating, your only cost is for the system. The sun supplies the heat for nothing, and forever. It supplies heat even when you can't see it shining.

While the highest percentage of solar exposure occurs between April and November, the solar collector system will heat household water to slightly over 100°F, despite a mean outdoors temperature of -10°F.

The pre-heating arrangement at the Gautreau duplex is what is called a "closed loop" system, with a heat exchanger at the heart of the system.

The "closed loop" consists of a series of pipes and valves that carry a non-toxic mixture (50 per cent glycol and 50 per cent water, basically anti-freeze), in a continuous circuit between the roof-mounted solar panels and the heat exchanger. The domestic water circulates around the heat exchanger, absorbing the heat before returning to the solar storage tank.

When a hot water faucet is turned on, this pre-heated water is drawn into the conventional electrical (or propane or oil) hot water tank where it is raised to the pre-set temperature. Of course, there will be many days when the conventional heater will not be required to operate, as the pre-heating has already achieved the desired temperature. Naturally, thermostats in the system ensure that too-hot water will not be delivered through the faucets.

The cost of free heat

The sun delivers the heat for nothing, but converting that heat into useable energy costs a little more. At the present time, the government's eagerness to wean people away from oil dependency makes solar involvement a very sound investment for many householders.

While the actual cost of the Gautreau's four-panel system was \$3,200.00, a 50 per cent federal subsidy paid directly to the manufacturer of the system meant that Gautreau only had to lay out \$1600.00. The province of Nova Scotia also assists by rebating provincial sales tax on the equipment. In addition, any householder or business who switches from oil to solar heated hot water systems can claim \$800.00 from Energy, Mines and Resources through the Canada Oil Substitution Program (COSP). However, in order to be eligible for the COSP payment, the government stipulates that an active solar heating system must displace at least one-third of the oil presently used for hot water, space, or indoor pool heating. In the case of an outdoor swimming pool, solar heating must completely displace oil heating before you can claim the \$800.00.

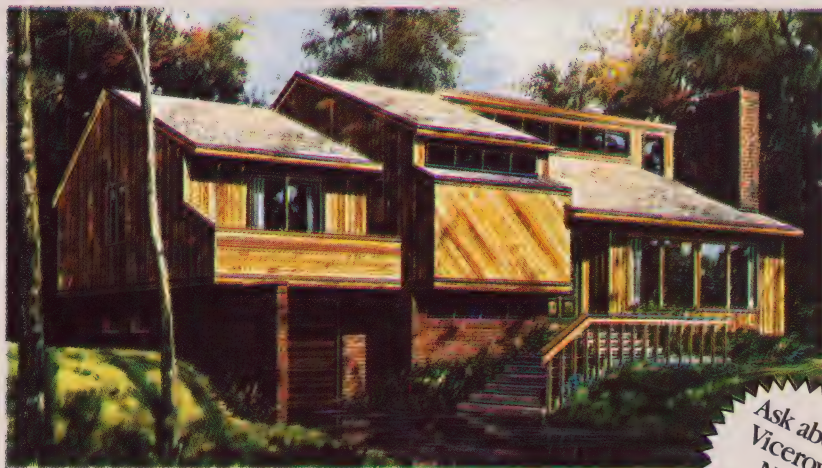
Harnessing the sun

Designing and building active solar heating systems has become something of a growth industry.

The company who manufactured and installed the Gautreau system is Dartmouth-based Thermo Dynamics Ltd., founded in 1981 by Jim and Peter Allen.

Engineer and project designer Peter Allen spent ten years developing and perfecting his solar concept, which has been accepted in principle by the Cana-

VICEROY PRESENTS THE MOST BEAUTIFUL COLLECTION OF HOMES AVAILABLE TODAY!



- 80 original Award-Winning Designs.
- Custom built at affordable prices.
- Latest technology in energy conservation.

Please send me the New 72-page Viceroy Catalogue. I enclose \$5.00 Plus \$2.00 postage.

NAME

ADDRESS

APT.

CITY

POSTAL CODE

PHONE

MAIL TO: P.O. Box 248 Waverly, N.S. B0N 2S0

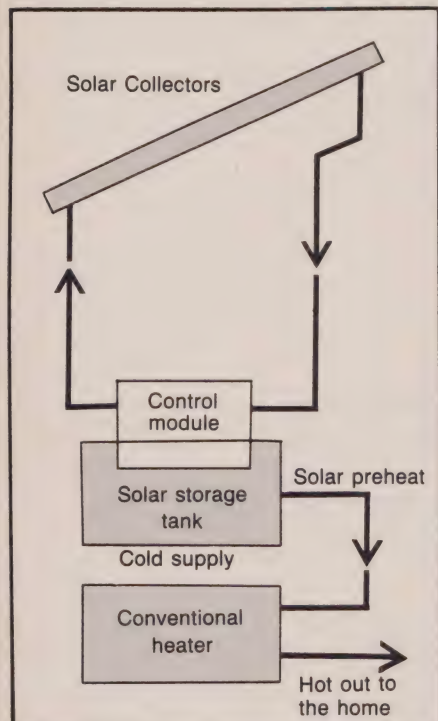
Ask about
Viceroy's
New
Sunroom.

Viceroy
"THE FINEST HOMES OF THEM ALL..."

Exit 5, Rte. 102 or 118
Waverly/Fall River
Phone (902) 861-3985

dian Standards Association (CSA). Each system is installed in accordance with guidelines established by the Solar Program Office of Public Works Canada.

A typical domestic installation takes about two days to complete, with the work being carried out by the company's team of experienced installers. Prior to installation, each site is assessed for viability as the solar collectors need southern exposure in order to absorb as much solar energy as possible. Collectors can be placed on either flat or pitched roofing.



Closed loop solar domestic hot water system

Thermo Dynamics offers a very comprehensive warranty, but as Jim Allen points out, "the level of call-back is minimal as the unit is virtually maintenance free after proper installation."

The increase in interest in solar heating can be measured to some degree by the success of companies like Thermo Dynamics. In their first three years of operation, the Allen brothers' company has made 57 installations in the Maritimes. These include seven commercial applications, ranging in size from eight to 24 solar panel systems. The largest supplies hot water for the Chiefton Laundromat in Kentville, N.S., while the eight panel system operates at the Halifax metro mail sorting warehouse. There's a 22-panel system at a Bridgewater senior citizens' residence; 20-panel units at a seniors' residence in New Glasgow, and the Maritime Photographic Lab in Burnside; a 10 panel system warms the water for a condominium swimming pool in Hubbards.

Peter Allen confirms that all their

Canadian installations have been in Nova Scotia, but also reveals that a 175 collector sale was made to the Lebanon. He has recently returned from a trip to Hungary, where conversations with government officials and solar researchers make him confident that Thermo Dynamics can develop markets in Europe: "We are in a good position to pursue overseas sales. Our close proximity to the container piers gives us easy access to European ports."

While export potential seems high, Jim and Peter Allen also look to expand their local and regional business. "Ini-

tially we hope to establish about ten dealerships in Nova Scotia, following which we'll be looking at Prince Edward Island, which has more solar installations per capita than anywhere else in Canada."

In outlining future goals for Thermo Dynamics, Peter Allen says efforts will be made toward further refining the equipment. Making a lighter, more efficient, and easier to install system that would, hopefully, be even less expensive.

It looks as though for as long as the sun continues to shine, Thermo Dynamics will continue to grow. ●



Lord & Burnham
CO. LIMITED
**SOLARIUMS &
GREENHOUSES**

For information on the complete line of
Lord & Burnham Greenhouses and Solariums,
contact the Dealer nearest you.

COUNTRY STOVE STORE LTD.

101 Main Street, Dartmouth, N.S.
B2X 1R4 (902) 435-5013

L.D. DIMOCK & SON LTD.

P.O. Box 1261, Moncton, N.B.
E1C 8P9 (506) 382-2785

MEADOWGREEN ENTERPRISES

P.O. Box 188, Oromocto
E2V 2G5 (506) 455-1416

HOME ENERGY PRODUCTS

P.O. Box 5755, St. John's, Nfld.
A1C 5X3 (709) 579-9566

Name _____

Address _____

City _____

Prov. _____ Code _____

Never overfuse

Electrical fuses are important warning devices against the tragedy of electrical fires.

When excessive current flows through an electric wire, the wire becomes overheated. Without the use of a suitable overcurrent device such as a fuse or circuit breaker to open the circuit under such a condition, it is possible for a wire to become hot enough to cause a fire.

If a fuse blows, it means your elec-

trical system has been overloaded.

Before replacing the fuse, unplug the appliances on the overloaded circuit and turn the main switch on the panelboard to the off position.

Make sure your hands are dry and that you are standing on a dry surface.

If you are using a plug fuse, screw it in as tightly as possible. Fuses not tightened properly can cause a bad connection, resulting in a heat build-up.

Over a period of time, plug fuses may become loose. It is a good practice to check them every six months to make sure they are tight enough.

Never overfuse. If, for example, you replace a 15 amp plug fuse with a 30 amp fuse, the 30 amp fuse will allow the wiring to heat up to a dangerous level and could cause a fire.

Only 15 amp fuses should be used for lighting and outlet circuits.

Heavy appliances should be fused according to their ratings. The panelboard construction limits the maximum size fuse that can be used.

For any circuit that requires more than 15 amps, types "D" and "P" should be used. The "D" and "P" fuses are heat sensitive and will open if there is over-heating in the panelboard. The fuses will have a "D" or "P" marked on them and should be used for such appliances as dryers, ranges, air conditioners, baseboard heaters and electric furnaces.

In addition to being heat sensitive, "D" fuses have a delay built in to give them time to handle the power surges which occur when heavy appliances such as air conditioners are first turned on.

If fuses continue to blow, your fuse box may need maintenance. Call a qualified electrician.

Humidity damage a risk in over-insulated homes

During Canada's harsh climate in the wintertime, humidity is essential for our health and comfort.

Excessive humidity, however, can result in interior damage to your home — stains on walls and ceilings, mildew, mould and fungus growth and sometimes rot of the wood in the walls.

There are several reasons for this:

- Increased insulation in homes reduces air leakage. If you have upgraded your windows, improved or added storm windows, added weatherstripping and caulked the leaky cracks, you're saving fuel, but you have reduced the leakage of water vapour to the outdoors.

- Long periods of severe cold weather intensify the risk of condensation. Insulation can get wet and its insulating value will be reduced.

- Household activities — taking showers, cooking, washing, etc., even people and house plants add water vapour.

How can this be controlled?

- Open windows and doors when condensation appears on window glass.

- Use bathroom and kitchen exhaust fans often, preferably controlled by a humidistat.

- A mechanical device such as an air-to-air exchanger or an intake duct can be added to bring in outdoor air to your furnace for circulation.

- Install a good vapour barrier seal on walls and ceilings.

- A dehumidifier that works in the summer can be ineffective in winter.

From — *The Consumer*, Published by Canadian Standards Association

BASS RIVER CHAIRS

SINCE 1860

Canada's OLDEST Chair Company



Good Maritime Furniture and Accessories at Factory Low Prices

10 locations

DARTMOUTH
Industrial Park

ANTIGONISH
Antigonish Mall

MONCTON
Moncton Mall

BEDFORD
Sunnyside Mall

AMHERST
Victoria Street

CHARLOTTETOWN
156 Queen Street

HALIFAX
Bayers Road

CHARLOTTETOWN
Island Market

TRURO
Prince Street

TORONTO
Woodbridge



Visit our exciting new location

Bayers Road Shopping Centre, Halifax



Decorating Elegance is yours at Lockharts

Spred Satin Lates wall paint and spread latex semi-gloss enamel will make it happen in your home! The elegant beauty of washable spread satin flat latex and the scrubbable practicality of spread latex semi-gloss combing to provide luxury and style at truly affordable Lockhart prices!



LOCKHARTS

everything to build with

THE FASHION STORY IS: **G E N E R A**

THE FASHION STORE IS SIMPSONS

Well-equipped for the weekend with a look to go the limit. Down-to-earth colors climbing new fashion heights in cotton — natural as all outdoors. Begin the adventure... hike on over to Simpsons!

Vest. **80.00**. Sweatshirt. **45.00**
Pants. **40.00**

Simpsons Downtown, Halifax.
Variations 302

Simpsons





4th Annual Insight/Carsand-Mosher “Sights of Atlantic Canada” Photo Contest

Over \$1900.00 in Minolta cameras to be won!

Give us your best shot, and you could win a superb Minolta camera.

All you have to do is send us your best photographs (maximum 3 per person) of people, places, or events in Atlantic Canada.

There's no entry fee. Nothing to buy. You don't even need to subscribe to *Atlantic Insight*, although more and more people are discovering that *Atlantic Insight* every month is a great way to keep in touch with what's happening around here.

Rules: Contest open to all residents and visitors in Atlantic Canada, excepting professional photographers, and employees of Northeast Publishing Ltd., and Carsand-Mosher Photographic Ltd., and their immediate families.

Limit of three entries per person. Each entry must carry your name, address, phone number, and picture location.

You can enter color transparencies; or color or black-and-white prints to a maximum size of 8" x 10".

If you want your entries returned, please supply a stamped addressed envelope for each entry.

Contest closes October 30, 1984. Winners will be notified, and winning entries published in *Atlantic Insight*.

The judges decision is final. No cor-

respondence will be entered into except with winning entrants.

Judges: Wade Yorke, Craftsman of Photographic Arts, Carsand-Mosher. Bill Richardson, art director, *Atlantic Insight*. Gordon Thomason, communications consultant.

1st Prize: Minolta X-700. First winner of the European Camera of the Year Award. Fully-programmed automatic exposure, 35mm, single lens reflex. With 50mm f2 lens.

2nd Prize: Minolta X-370. The high performance automatic exposure control SLR with full-metered manual. With 50mm f2 lens.

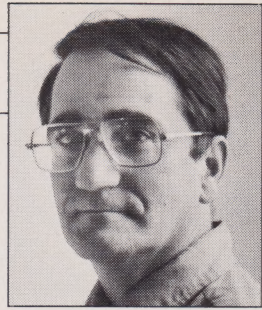
3rd Prizes: Minolta AF-S. The latest fully-automatic compact, lightweight 35mm camera, with all the preferred ease of operation features. With f2-8 lens (Three 3rd prizes to be won.)

Mail entries to: Photo Contest, *Atlantic Insight*, 1668 Barrington Street, Halifax, Nova Scotia B3J 2A2.



WIN A MINOLTA CAMERA

Dr. Guy's wholly unrevised history of Newfoundland



The real story behind the province's Arthritic Indians, Viking surgeons and Fishing Admirals

One of Newfoundland's problems is the way our history has been scrambled up and turned askew.

Inept amateurs, malicious professionals and popular writers have combined to make a travesty of our Island's story. What they've left us is a dreary catalogue of poverty, oppression, starvation and plumbers who won't come on Sunday. Actually, it's really quite cheerful and rather nice in spots. And it's high time for a revision.

From almost the dawn of time Newfoundland was inhabited by what the bungling historians have called the Archaic Indians.

These were really the Arthritic Indians and small wonder. You try passing a winter in a wigwam on the coast of Newfoundland and you'll need help with your fastenings in the washroom too. Fed up and embarrassed with this state of affairs, many of the tribe headed south.

After many moons their canoes fetched up in the Bahamas, which they immediately and forever took possession of in the name of Newfoundland... another airtight case which Premier Brian Peckford may soon let the courts chew on.

As the long ages passed, these emigre Newfoundlanders gradually discovered that it was better to eat the conch and blow the shell rather than the other way around. Because of uninterrupted contact with the homeland over the centuries, many of the Arthritic Indians still in Newfoundland (now called Bonavista Baymen) possess this ancient skill.

Then followed the Beothucks. Wild claims have been made that this tribe was exterminated. One or two may have been accidentally nicked in the foot while fooling around with the white man's fire-arms. That may explain why, to this day, the Newfoundland Constabulary are not permitted to carry guns.

It was another European introduction, though, that made the Beothucks extinct in Newfoundland. Soap. As soon as they discovered that the red could wash off they commenced to put on airs and moved to Nova Scotia to become the founding fathers of Halifax.

Even today there's a faint racist tinge and the better class of Haligonian considers himself superior to those damn-fool Newfies.

The Vikings are another much maligned class of immigrant. Truth to tell, they were humanitarians who set the traditions, if not the actual foundations, of the International Grenfel Association. They were medieval surgeons advanced beyond their time.

For example, a Viking could chop off a leg in the same time it took a Visigoth to unsnap his satchel. Vikings considered it charitable work in northern Newfoundland to chop off one leg of every native they could catch. The native would then suffer only half as much frostbite from trudging around through slush and snow. Centuries later came the Mayo Clinic.

It was also the Vikings who brightened up the Middle Ages in those pre-TV centuries by discovering how to make a cat go "Woof" (Pour on gasoline and drop a match) and a dog go "Meeaaoo" (Freeze it solid and run it through a bench saw).

These amusements are said to have hastened the recovery of many of their amputees through laughter and knee-slapping.

John Cabot is also claimed by others. But perhaps he is an honour we should not be too hasty to claim. From surviving accounts, most of the time he didn't know if he was coming or going and he fell into a deep melancholy when fairly certain the pointy end should be back where the blunt end was. Legend has it that he once mistook his new-found Port Arseneau for a hole in the ground, later North Sydney.

Others claim it was really Port aux Basques. Does it make a difference? Cabot was actually an Italian and merely a footnote in our mutual pasta.

So much misinformation has been put around about the Fishing Admirals that I doubt if much can be done to restore them to their true place in history.

They were known to be partial to the branding iron, the noose and the cat o' nine tails, but we must remember it was an unruly population that they had to control. Calling King George a silly bugger was rampant and forelock-tugging almost a thing of the past. Remember, too, that lethal injections were still years in the future.

Fishing Admirals were bluff and hearty but they had their soft side. A present-day Cabinet Minister has an ancestor's dictation in his proud possession which states that "mye lord admirall (fyshinge) give ye tarte, Poll Winchley, an new paire of bedd socks when he

larned her bellie was swole and now shee maye goe to helle or ye stockes, as she chuse..." From such loins have sprung many of our welfare ministers, possibly not including Steve Neary or Tom Hickey.

One such "admiral" is thought to have retired to Italy where he became a strong influence for the better on St. Francis of Assisi.

Colonial governors were of an even more benevolent nature. They were, in the main, nature freaks concerned with the health of the populace. For a time, houses with glass in the windows or chimneys could not be built within six miles of the coast.

This was to encourage fresh air and jogging years before Haight-Ashbury, long before a mildew-resistant strain of macrame was discovered in Nova Scotia.

Those who refused this whole earth lifestyle had their houses burned down around their ears and were whipped off to the steaming swamps of South America with the admonition, "You wanted hot and stuffy?"

Merchants are another group badly in need of historical revision. Poor silly folk still believe the story of the prince of commerce who, during the years when welfare payments were six cents a day, toured Europe with three Rolls Royces. That foul myth was recently disproved by a deathbed witness.

It was actually one Rolls and two Rovers and, for the sake of economy, the poor man was reduced to the second best hotel at St. Moritz.

Recent history has not been quite so mangled by the ignorant pens of those who seek to put us down.

It is largely through the herculean efforts of Dr. J.R. Smallwood, for example, that the world knows what an unmitigated blessing Confederation with Canada has been.

Today, the hills and headlands of the province bristle with statues and memorials to Mr. Pearson and Mr. Trudeau; grown men sob like babies at the strains of "O Canada," prayers of thanksgiving are offered to Ottawa as fast as one throng can be cleared out of the churches to admit another.

Between us, Dr. Smallwood and I intend to straighten out Newfoundland's history, past and present, and by sheer coincidence have struck on the self-same method.

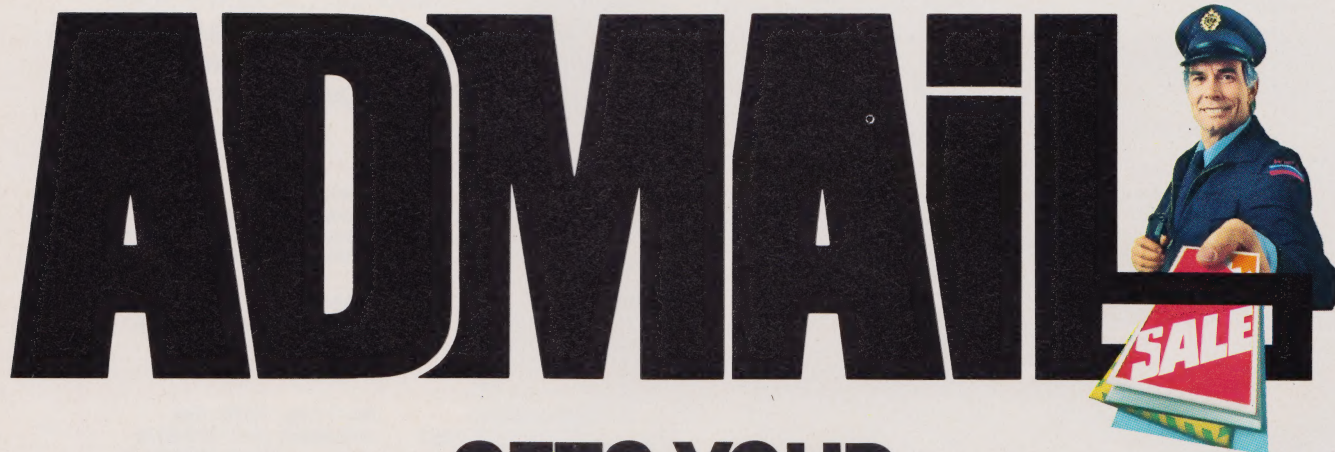
How to get them when they're in a reading mood.

Put your advertising in their mail!
It's the one way you're sure to reach
anyone you choose, because
everyone picks up their mail. What's
even better is that they're in a
reading mood. So when they see
your message, there's a good chance
it'll be read.

Canada Post's Admail can provide,
more than anyone, delivery to each
address of any market in Canada
- 100% coverage, down to a
neighbourhood or single mail walk.

It is a complete, national network
with full time, professional personnel
who have greater access, to more
addresses, than any other
delivery mode.

If you want your advertising to be
seen and read, where it will most
likely produce, give us a call,
we're in the yellow pages under
Advertising - Direct Mail.



GETS YOUR MESSAGE 'HOME' -EVERYTIME.

ADMAIL — A SERVICE OF CANADA POST CORPORATION



Put some sun in your home's hot water

Look to the sun for a bright energy future

You can lower conventional energy consumption by purchasing a solar water heater. The Government of Canada will contribute to the cost of the equipment and installation.

All systems that qualify for Government of Canada assistance are backed by the

Canadian Solar Industries Association's three-year warranty.

For more information on Canada's Solar Hot Water Demonstration Program, please contact the Conservation and Renewable Energy Office of Energy, Mines and Resources Canada.

British Columbia

Vancouver (604) 666-5949
elsewhere 112-800-663-1280
(toll-free)

Manitoba

Winnipeg (204) 949-4266
elsewhere 1-800-542-8928
(toll free)

New Brunswick

Dieppe (506) 388-6070
elsewhere 1-800-332-3908
(toll free)

Newfoundland

St. John's (709) 772-5353
elsewhere in Nfld. and Labrador
Zenith 07792 (toll free)

Alberta

St. Albert (403) 420-4035
elsewhere 1-800-222-6477
(toll free)

Ontario

Toronto (416) 966-8480
elsewhere 1-800-268-1197
(toll free)

Nova Scotia

Halifax (902) 426-8600
elsewhere 1-426-8600
(toll free)

Yukon

Whitehorse (403) 668-2828
elsewhere Zenith 06068
(toll free)

Saskatchewan

Saskatoon (306) 665-4532
elsewhere 1-800-667-9719
(toll free)

Quebec

Montreal (514) 283-5632
elsewhere 1-800-361-2671
(toll free)

Prince Edward Island

Summerside (902) 436-7283
elsewhere 1-436-7283
(toll free)

Northwest Territories

Yellowknife (403) 920-8475
elsewhere Zenith 06068
(toll free)

Canada's Solar Hot Water Demonstration Program...
supporting new technology for a secure energy future



Energy, Mines and
Resources Canada

Énergie, Mines et
Ressources Canada

Canada